

Here's the...
/ Menu /

*Tender loving care straight
from the kitchen stoves...*

PICK AND SHARE

*...use your fingers or, at most,
some cocktail sticks*

Spreads

- Vanilla pumpkin hummus with Feta and
candied pine nuts - 4.50 €

- Cream cheese with sweet & sour pineapple - 4.50 €

- Foie micuit with Disaronno, pear and cheese - 6 €

Vintage-style papas BRAVAS (potatoes in spicy red sauce) - 6,50 €

"Vietnandalusian" rolls with: - 5 €

- Korean garlic kingprawns

- Ras el hanout chicken and moorish mayo

Alcazaba mint-seasoned lamb pastries - 8 €

Mushrooms, caramelized onion and blue cheese croquettes - 9 €

63° Egg with smashed potatoes and desalted
codfish with garlicks - 12 €

Duck risotto with mushrooms and smoked Scarmoza- 12 €

Crunchy coca pizza with salmon, mozzarella, oregano tomato,
pesto and arugula - 12 €

GREENS, HOW I WANT SOME GREENS

Cous cous salad with Feta, nuts, kalamata
and tomato with harissa and basil - 9 €

Baby leaf salad with miso chicken,
sugared almonds and citrus dressing - 8.50 €

"Batik style" russian salad with prawns - 8 €

Crunchy goat cheese salad with nuts, grilled corn
and dry tomato dressing - 10 €

EXOTIC TRIP TO...

Pompano ceviche with green curry and
locally grown avocado - 9 €

Aburi salmon, wakame salad and candied
edamame with wasabi - 12 €

Red tuna tartare with teriyaki, sriracha, citrus fruits
and crunchy seaweed - 15,50 €

Roasted octopus, sweet almond hummus and black salt- 15 €

Codfish carpaccio, pistachio oil, dry tomato and olive chips - 11 €

* If you suffer from any food allergies
or intolerances, please ask for
our special menu.