

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 €
- Black olives tapenade with pomodoro oil, basil and Rustichella sauce - 5 €
- Foie Micuit with smoked corn and passion fruit yogurt - 6 €

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

"Vietnandalusian" rolls with: - 5 €

- Korean garlic kingprawns
- Chicken with beetroot Chutney and Satay sauce

Alcazaba mint-seasoned lamb pastries - 8 €

Mushrooms, caramelized onion and blue cheese croquettes - 9 €

Scrambled eggs with seven spices and cured salmon tartare - 12 €

Gizzard risotto with Parmigiano Reggiano foam - 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 €

Baby octopus tempura, causa limeña and Axarquía mayo - 14 €

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.

*...is turned
into colours*

/ Menu /

HAMBURGERS...OR...

"Munching away"

Ox burger with truffles, edulis mushrooms
and "red" cheese - 5,50 €

Riofrío trout with caramelized onion and
black garlic alioli - 5,50

Cumin lamb pita with yogurt and mentholated
knob celery - 5,50 €

Pork tacos with ranchera sauce, pico de gallo
and coriander - 5,50 €

LET'S CARRY ON THEN...

*From the sea to the mountains...
uhhh, passing through the Batik!*

Baked codfish, baby potatoes with capers and tomato
pesto with anchovies and fried garlic - 16 €

Glazed salmon with coco Parmentier and crunchy broccolini - 16 €

Grilled tuna, Piquillo peppers and garlic sauce
with gochujang - 18 €

Scallop with roasted and truffled cauliflower risotto - 18 €

Segovia suckling pig lacquered with banana and
papaya textures - 20 €

Grilled pork shoulder with boletus sauce and garlic potatoes
with wild asparagus - 17 €

Mature beef ribs with our Jim Beam Bourbon BBQ - 18 €

Salt-cured duck, crunchy migas with hog jowls and creamy
osmotized melon with Martini Bianco - 18 €

DESSERT ANYONE?

*Sweet tooth, leave some room
for the sweets!*

White chocolate, kumquat and Coca-Cola - 6 €

Creamy peanut Norwegian cake, flambé at the moment - 6 €

Candied dulce de leche foam and langues de
chat biscuits - 6 €

Three cheeses bombon with blackberries and
crunchy cover - 6 €

Creamy black chocolate, mango sorbet and almond wafer - 6 €

Is that all?