

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
- Foie Micuit with smoked corn and passion fruit yogurt - 6
- Red curry kingprawns with lime mayo - 9
- Vintage-style papas BRAVAS (potatoes in spicy red sauce) - 6,50
- "Vietnandalusian" rolls with: - 5
- Korean garlic kingprawns with black garlic mayo
- Chicken with beetroot Chutney and Satay sauce
- Alcazaba mint-seasoned lamb pastries - 8
- Spinach and goat cheese croquettes with candied pine nuts and toasted garlic - 9
- Scrambled eggs with seven spices, chips and foie - 12

GREENS, HOW I WANT SOME GREENS

- Nazarí tabbouleh with raisins, mint and Moroccan styled chicken - 9
- Baby leaf salad with Módena brined chicken, sugared almonds and citrus dressing - 8,50
- Russian salad Batik style with tuna belly - 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
- Red tuna tartare with teriyaki, sriracha, citrus fruits and crunchy seaweed - 15,50
- Butterfish tataki with oyster sauce, tempura crunch and seasonal fruit - 12
- Iberian pork shoulder tataki, soy mayo and lime&parmesan oil - 18

* 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

Codfish burger with ink and tomato jam - 5,50

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

Fried bao bun with ribs, arugula and Japanese mayo
with a kimchee touch- 5,50

LET'S CARRY ON THEN...

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

Lobster and pumpkin risotto with parmesan crunch - 16

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

Salmon, yakiniku fried rice with sea urchin, plankton and
kingprawns sautéed - 16

Grilled tuna, Piquillo peppers and garlic sauce
with gochujang and its marmitako cream - 18

Pork cheeks with sherry sauce, wheat risotto, parmesan and
portobello - 16

Low temperature roasted suckling pig with chestnut cream and
sweet potato chips - 18

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

Mature beef ribs with our Jim Beam Bourbon BBQ - 18

Oxtail millefeuille, sauce of its juice and yuca chips - 16

DESSERT ANYONE?

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

Carrot cake with vanilla cream and biscuit ice cream - 6

White&spicy chocolate with thyme foam - 6

Cured cheese cake, pineapple sautéed and vanilla ice cream - 6

Chocolate coulant with mango ice cream - 6

Milkrice crunchy millefeuille, toffee sauce and cardamomo ice
cream - 6

Is that all?

VAT included