

/ Menu /

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

PICK AND SHARE

Spreads:

- Baba ganoush with cumin, coriander and garlic - 4.50
- Foie Micuit with PX touch, smoked corn and passion fruit yogurt - 6

Red curry kingprawns with lime mayo - 9

Vintage-style papas BRAVAS (potatoes in spicy red sauce) - 6.70

"Vietnandalusian" rolls with: - 5.50

- Korean garlic kingprawns with black garlic mayo
- Chicken with garam masala and tandoori sauce

Alcazaba mint-seasoned lamb pastries - 8.50

Spinach and goat cheese croquettes with candied pine nuts and toasted garlic - 9

GREENS, HOW I WANT SOME GREENS

Nazarí tabbouleh with raisins, mint and Moroccan styled chicken - 9

Baby leaf salad with Mòdena 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 - 16.50

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...

Ox burger with truffles, edulis mushrooms and "red" cheese - 5.70

Japanese style mediterranean sea bass tacos with avocado, pico de gallo and mango mayo - 5.70

Garlic mushrooms pita with arugula, brie and mustard&sweet chili mayo - 5.70

Fried bao bun with ribs, arugula and Japanese mayo with a kimchee touch - 5.70

LET'S CARRY ON THEN...

Our own pad thai: noodles with microveggies, egg, lime, cashews, mushrooms mix and a spicy touch - 16

Lobster and pumpkin risotto with parmesan crunch - 16.50

Baked codfish, baby potatoes with capers and tomato pesto with fried garlic - 17

Roasted mediterranean sea bass with "esparrago" cream and ham&squid oil - 16.50

Grilled tuna with black sesame and its marmitako cream - 18

Pork cheeks with sherry wine sauce and sweet potato & goat cheese parmentier - 16

Low temperature roasted lamb with veggies cous cous, its juice reduction and caramelised onion with PX - 18

Grilled pork shoulder with boletus sauce and garlic potatoes with wild asparagus - 17.50

Mature beef ribs with our Jim Beam Bourbon BBQ - 18

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

DESSERT ANYONE?

Carrot cake with vanilla cream and biscuit ice cream - 6

Homemade custard with Lotus biscuit foam - 6

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

Chocolate coulant with mango ice cream - 6.50

Cream cheese with strawberries - 6

Is that all?

VAT included