

/ Menu /

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

PICK AND SHARE

Spreads:

- Spiced tomato spread with basil - 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

Roquefort, pear and walnut croquettes - 9

GREENS, HOW I WANT SOME GREENS

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

Crunchy chicken salad with mango chutney and lime-mint yogurt sauce - 9

Russian salad Batik style with tuna belly - 8

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

Baked codfish with confit potato salad and salmorejo - 9

EXOTIC TRIP TO...

Amberjack ceviche with green curry and locally grown avocado - 9

Red tuna tartar with teriyaki, sriracha, citrus fruits and crunchy seaweed - 16.50

Salmon tartar with avocado, pickles, mayo-kimchi and salmon roe - 16.50

Duck tataki with Japanese BBQ reduction, wakame and citrus pearls - 16.50

* 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 (2 ud.) - 7.50

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

Roasted Mediterranean sea bass with "esparragao" cream and
ham&squid oil - 16.50

Amberjack with ajoblanco cream and tomato & mushrooms
sauté - 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 5 peppers sauce and fried rice
with a garlic- paprika touch - 17.50

Mature beef ribs with our Peruvian purée and mini corncob - 18

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

DESSERT ANYONE?

Carrot cake with vanilla cream and biscuit ice cream - 6

Passion fruit sorbet with almond milk - 6

Strawberry sorbet with red berries - 6

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

Chocolate coulant with mango ice cream - 6.50

Cream cheese with strawberries - 6

* Bread service: 0,50€ per person

Is that all?

VAT included