

/ Menu /

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

PICK AND SHARE

Spreads:

- Payoyo cheese with sweetsour pineapple - 5.50
- Foie Micuit with PX touch, smoked corn and passion fruit yogurt - 6

Curry-tandoori kingprawns tempura with Korean alioli - 10.50

Vintage-style papas bravas (chipotle, semidried tomato, choricero peppers and smoked paprika) - 6.70

"Vietnandalusian" rolls with: - 5.50

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

Alcazaba mint-seasoned Iberian pork pastries - 8.50

Tortilla vaga, smoked eel, nori and caramelized onion - 10.50

Roquefort, pear and walnut croquettes - 9

1€ goes to GRUPO
PREMIUM Foundation



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 Iberian ham mayo and fried shrimps - 8

Gratinéed goat cheese salad with nuts, grilled corn and berries balsamic vinaigrette - 10

EXOTIC TRIP TO...

Kingprawn tartar, tomato tartar and garlic-coco cold soup - 13

Japo-Mexican red tuna tartar, avocado, lard and fried egg - 16.50

Salmon sashimi, citric vinaigrette and mango tartar, avocado and roe - 17

Duck tataki with Japanese BBQ reduction, wakame and citrus pearls - 18

México style Mediterranean seabass ceviche - 13.50

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

...is turned
into colours

/ Menu /

LET'S CARRY ON THEN...

Puntalette risotto *caccio e pepe* creamed from an Andalusian perspective with buttered scallops - 16.50

Confited cod *au gratin* with black noodles and coral alioli - 18

Pork cheeks with sherry wine sauce and pumpkin purée with an orange touch - 16

Grilled pork shoulder with Café Paris black peppered butter, potato *trinxat* and fried bimi - 17.50

Mature beef ribs with our BBQ Jim Beam sauce, Robuchon styled potato purée and fried veggies - 18

Red tuna cachopo with Payoyo cheese and confited Piquillo peppers - 18

Tikka-masala duck canellon, cardamom and yogurt bechamel and pickles- 18.50

DESSERT ANYONE?

White chocolate and coffee cold cake with candied pistachios and its ice cream - 6.50

Rice pudding, noisette butter, vanilla and smoke - 7

Meringue milk crunchy millefeuille, toffee sauce and cardamomo ice cream - 6

Chocolate coulant with mango ice cream - 6.50

Cream cheese with strawberries and cinnamon crumble - 6

* Bread service: 0,50€ per person

Is that all?

VAT included