BATIK

Tradition and Modernity...

| National cheese platter, crispy flatbread and fig jam | 16 / 9 |
|---|----------|
| Our own bravas, smoked and spicy 1€ of this dish will be destined to Grupo Premium Foundation | 8,5 |
| Monkfish and leek croquettes with mango chili | 12 |
| False foie pionono with apple in cider and toasted almonds | 14,5 |
| Alcazaba lamb, almond and peppermint pastries | 11 |
| Our Russian salad with extra virgin olive oil, edamame and black olives powder | 11 / 7,5 |
| Castilian tomato salad with Pugliese burrata and toasted almond pesto | 13 |

Acid, sweet, spicy....

| Green lollo salad, chicken marinated in miso, caramelized walnuts, cherry and citrus vinaigrette | 12 |
|--|-----|
| Crunchy roll of Korean garlic prawns and Sherry-roasted pineapple | 3,5 |
| Panko fried avocado, gochujang mayo and parmesan snow | 8,5 |
| Spicy tuna tartare, local grown avocado and spicy green Raff tomato gazpacho | 18 |
| Sea bass ceviche with yellow chili, tiger's milk, crunchy corn and mashed avocado | 16 |
| Patacón pisao of cochinita pibil with mortar & pestle guacamole and pickled onion | 5 |

Main and colourful...

| Roasted salmon with white vermouth and lime velouté over garlic sautéed veggies | 21 |
|---|----|
| Cod confit on sautéed chickpeas, chard and smoked cream of chorizo peppers and sobrasada | 21 |
| Sea bass with roasted sweet potato curry, ginger and galanga with basmati rice | 22 |
| Tamarind honey laquered duck, coconut rice wok and toasted peanuts | 22 |
| Marinated acorn-fed Iberian pork loin, over roasted veggies and cashew green mojo | 21 |
| Flamenquín of Iberian pork stuffed with caramelized onion over potato and goat cheese parmentier and Padrón peppers | 20 |
| Beef ribs glazed with sesame and lemongrass, sautéed potatoes with garlic-parsley | 22 |

Something sweet?

| Rice pudding with almond milk, crispy tile and demerara sugar crystal | 7,5 |
|--|-----|
| Baked cottage cheese cake, homemade chantilly and strawberry stew | 7,5 |
| Tiramisu foam in glass with Baileys and coffee tres leches | 8 |
| Black forest glazed with dark chocolate, creamy vanilla and cherry ice cream | 8,5 |
| White chocolate brownie, pistachio mousseline and raspberry sorbet | 8 |

Bread service: €1,20 per person VAT included