

PICOTEO

Salted anchovies with tomato bread (6 slices) – € 18

Iberian Coppa JOSELITO with tomato bread – € 18

Old cow cecina with tomato bread – €16

Beef, foie gras and pistachio terrine – €19,5

Iberian shoulder ham cooked with nuts oil and bread with tomato – €17

Sandwich with Iberian dewlap, anchovy, gorgonzola and aestivum truffle – €14

Galician-style pork carpaccio and bread with tomato - €17,5

Blown bread with Wagyu Santa Rosalía tartare – €16 / With caviar – €26

OYSTERS AND CAVIAR

Natural oyster with mignonette sauce – €4/u

Oyster with Imperial Caviar – €10/u

Oyster with bloody sherry – €5/u

Fried egg with Imperial Caviar – €27,50

Can of Imperial Caviar 30gr – €66

ALMOST VEGETABLE WORLD

Hummus with pickled vegetables – €15

King Crab salad – €20,5

Burrata, orange, kalamata and balsamic vinaigrette – €19,5

Leek confit, endive and hazelnuts – €16

Barbastro tomato salad, smoked Carpier cod and garlic
and cumin vinaigrette – €24,5

CASSEROLES

National lobster with garlic, eggs and chips – €18 /100gr

Mediterranean Lobster with garlic, eggs and french fries – €20 /100gr

Mediterranean lobster stew with potatoes – €21 /100gr

SEA PICOTEIO

- Grilled Kokotxas with cauliflower cream and Iberian ham oil – €29
 - Bouchot mussels with marinara sauce – €20,5
 - King Crab (legs) – €18 / 100gr
 - Clams with refried – €22
- Grilled "sepietas" with sobrasada sausage oil – €25
- Grilled red shrimp with mushroom oil (4u.) – €60
- King crab ravioli, "beurre blanc" and caviar (3u.) – €50
 - Fried San Pedro fish with onions – €11/100gr
 - Cod fritters with alioli (6u.) – €15
 - Potatoes, red shrimp sauce and allioli – €15

SEASONAL

- Chickpeas, Joselito chorizo and baby cuttlefish casserole – €28
 - Squid stuffed with oxtail and saffron sauce – €32
 - Bordelaise tuna cheeks and mini carrots – €52
 - Crispy Extremaduran piggy and stewed pear with spices – €32
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- Bread with tomato – € 4,5 / Grandpa bread – € 5

BRASAS

for 2

Veal rib (36 hours cooking), parsnip and vanilla – €60

Chateaubriand with Café de Paris butter and Risolada potatoes – €60

Aged Steak of Frisian breed 1kg – €82 (according to weight)

Aged Wagyu steak 0,5kg – €92 (according to weight)

Grilled turbot with dressing (whole piece) – €78

Sea bass in herb salt with extra virgin olive oil (whole piece) – €70

Grilled monkfish with Padrón peppers (whole piece) – €79

RICES

price per person, minimum 2

Cuttlefish and monkfish rice – €25

Black rice with cod and kokotxas – €27

Iberian feather rice with trumpets of death – €26

Seasonal vegetable rice – €22

Mediterranean red shrimp rice – €39

Red mullet and volandeiras rice with saffron mayonnaise – €40

Soupy rice with blue lobster – €50

KIDS

Macaroni Bolognese - € 12

Schnitzel with chips - € 14,5

Fried Chicken in batter with potato chips - € 13,5

SWEET WORLD TO SHARE

Custard with egg yolks “tocinillo de cielo” - € 12

Chocolate cake - € 12

Mr Perfect cheese cake (Gluten Free) - € 12

Fluid almond cake (Gluten Free) - € 12

Cheese table (150gr) - € 18

Fruit salad - € 15

Whipped cream at the moment - € 4,5

“Torrija” with vanilla ice cream - € 12

Pear and hazelnut tatin with vanilla infusion - €12

Rosemary and pine nut cream with ratafia - €12



MOJITOS

Classic – 12€
Red Fruits – 12€
Passion Fruit – 12€

CLASSIC COCKTAILS

Chandon Garden Spritz – 8€
Dry Martini Frappé – 14€
Scented Negroni – 14€
Espresso Martini – 14€
Cosmopolitan – 14€
Tommy's Margarita – 14€
Jarra Tommy's Margarita 500ml – 40€

Mai Tai – 14€
Jarra Mai Tai 500ml – 40€
Moscow Mule – 14€
Bloody Mary – 14€
Strawberry daiquiri – 14€

FRESH FRUIT MARTINIS

Mandarine&Kumquat – 14€
Passion – 14€
Coconut – 14€

NON ALCOHOLIC COCKTAILS

Iced Tea – 10€
Ipanema – 10€
Mojito Sin – 10€

SWEET WINE

CAPÇANES. – 6€

D.O. Montsant, Garnacha Dulce , Capçanes

MR. – 6€

D.O. Málaga, Moscatel de Alejandría, Telmo Rodriguez

CHÂTEAU DERESZLA. – 10€

Tokaj , Aszú 5 Puttonyos, Château Dereszla

CYPRÈS DE CLIMENTS. – 12€

AOC Sauterns, Semillon, Cyprès De Climents

GRAHAM'S OPORTO FINE TAWNY – 8€

JUSTINO'S MADEIRA 10 YEARS – 8€

TEA AND INFUSIONS – 4€

DAMMANN FRÈRES PARIS

Soleil Vert - Green Tea

Yunnan Vert - Green Tea

Ceylan - Black Tea

4 Fruits Rouges - Black tea flavored with red berries

Christmas Tea - Black tea flavored with orange

Vanille - Black tea flavored with vanilla

Rooibos Cederberg – Rooibos infusion

Camomille - Chamomile Infusion

Tilleul Menthe - Lime and Mint Infusion

Verveine Menthe Poivrée - Infusion Verbena, mint, pepper

Bali - Exotic fruit tea

ask for the
Allergens menu