

PICOTEO

Cantabrian gilda of cockles from Noia and anchovies – 8€/u.

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

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

Catalan-style chicken mini brioche with pine nut mayonnaise – 9€

Bombe of Frisian cow, "all i oli", and sauce of candied "piquillo" peppers – €13,5

SEASONAL

Grilled Maresme peas, egg yolk and sea urchin – 38€ /Caviar – 10€

Grilled artichoke with cecina (dried meat) and almonds (4u.) – €24

Beef tartare, Friesian marrow and french fries – €35

Small goat of the Dehesa de Extremeña, salsify and chanterelles – 50€

Pickled razor clams and wild mushrooms "perrechicos" – 35€

ALMOST VEGETABLE WORLD

Assortment of hummus with pickled vegetables – €15

King Crab salad – €20,5

Crispy puff pastry with burrata, tomato, vanilla and pistachio – €19,5

Leek confit with gorgonzola cheese cream and almonds – €16

"Calçots" in tempura with romesco sauce – €12

"Piquillo" peppers with garlic – €18

Entrecote of cauliflower with mustard and aromatic herbs – 16€

NACRE 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

SEA PICOTEO

Mediterranean bluefin tuna loin, tomatoes, onions and aniseed – 39€

Grilled Kokotxas with cauliflower cream and Iberian ham oil – €33

King Crab (legs) – €18 / 100gr

Clams with refried – €22

Grilled "sepietas" with sobrasada sausage oil – €25

Cod fritters with alioli (6u.) – €15

Grilled prawns (4u.) – €60

CASSEROLES

Rooster of San Pedro with garlic, egg and fried potatoes – 11€/100gr

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

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

Viceroy's fish broth with new potatoes – €12,5/ 100gr

Oxtail stew with red wine – €39,5

Bread with tomato – € 4,5

BRASAS

for 2

Wellington beef steak with Bourdalese sauce – €80

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) – €6,6/100gr

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

Grilled sole with black butter sauce – 10,50€/100gr

RICES

price per person, minimum 2

“Fideuá” with pot squid – 28€

Rice with Iberian secreto iberico with trumpets of death – 28€

Rice with seasonal mushrooms and “calçots” – 36€

Matured cutlet rice (250gr per person) – 38€

Spider crab rice – 40€

Mediterranean red shrimp rice – 55€

Dry rice with sea cucumber and artichokes – 55€

Bread and snack – € 4,5

KIDS

Macaroni Bolognese - € 12

Chicken escalope with french fries – €16,5

Diced grilled sirloin steak with french fries – €18

CLASSIC COCKTAILS

MOJITOS

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

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€

Moscow Mule – 14€
Bloody Mary – 14€

FRESH FRUIT MARTINIS

Passion – 14€

NON ALCOHOLIC COCKTAILS

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

VAT INCLUDED

Ask for the
Allergens menu

