



VAT INCLUDED  
Ask for the  
Allergens menu

Iced Tea - 10€  
Ipanema - 10€  
Mojito Sin - 10€

### NON ALCOHOLIC 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€  
Moscow Mule - 14€  
Bloody Mary - 14€

Classic - 12€  
Red Fruits - 12€  
Passion Fruit - 12€

### MOJITOS

### CLASSIC COCKTAILS

### FRESH FRUIT MARTINIS

Passion - 14€

## 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
- Iberian shoulder ham cooked with nuts oil and bread with tomato – €17
- 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
- Mini brioche of burrata, tomatoes, vanilla and pistachios – €8

## SEASONAL

- Small goat of the Dehesa de Extremena, salsify and chanterelles – €50
- Beef tartare, Friesian marrow and french fries – €35
- Pickled razor clams – €35
- Omelette of 4 eggs from Oscar's hens with red prawns and ceps – €36

## 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
- Shrimps with garlic (4u.) – €60

## 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

## ALMOST VEGETABLE WORLD

- Assortment of hummus with pickled vegetables – €20,5
- King Crab salad – €20,5
- Leek confit with gorgonzola cheese cream and almonds – €16
- "Piparra" pepper in tempura – €16
- Entrecote of cauliflower with mustard and aromatic herbs – €16
- Barbastro tomato salad with homemade "boquerones" (anchovies) and spring onions – €18,5

## NACRE AND CAVIAR

- Natural oyster with mignonette sauce – €4/u
- Oyster with Imperial Caviar – €10/u
- Oyster with bloody sherry – €5/u
- Can of Imperial Caviar 30g – €66
- Fried egg with Imperial Caviar – €27,50

## 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
- Macaroni stuffed with crab, veal and prawn sauce (for two people) – €56

---

Bread with tomato – € 4,5

## 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 – 29€
- Matured cutlet rice (250gr per person) – 38€
- Spider crab rice – 40€
- Mediterranean red shrimp rice – 55€
- Dry rice with sea cucumber and zucchini flower – 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