

CLASSIC COCKTAILS

MOJITOS

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

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

Moscow Mule – 14€
Bloody Mary – 14€
Mai Tai – 14€

FRESH FRUIT MARTINIS

Passion – 14€
Mandarina y Kumquat – 14€
Dry Martini Frappé – 14€

NON ALCOHOLIC COCKTAILS

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

VAT INCLUDED

Ask for the
Allergens menu



PICOTEO

- Cantabrian gilda of mackerel 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€
- Mini cow's tail cannelloni with creamy potatoes and Comté cheese – €12
- Beef tartare, Friesian marrow and french fries – €35

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

SEA PICOTEO

- King Crab (legs) – €18 / 100gr
- Free-range hen omelette with cuttlefish and sobrassada – €21
- Clams with refried – €22
- Kokotxas in pil,pil sauce – €33
- Mediterranean bluefin tuna loin, tomatoes, onions and aniseed – €39
- Shrimps with garlic (4u.) – €60

BRASAS

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

for 2

- Grilled skate with tomato and garlic vinaigrette – €60
- 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

ALMOST VEGETABLE WORLD

- The new Bluefin Tuna Salad – €20,5
- Assortment of hummus with pickled vegetables – €20,5
- Leek confit with gorgonzola cheese cream and almonds – €16
- Entrecote of cauliflower with mustard and aromatic herbs – €16

FRIED FOOD

- Bombe of Frisian cow, "all i oli", and sauce of candied "piquillo" peppers – €13,5
- Cod fritters with alioli (6u) – €15
- "Piparra" pepper in tempura – €16

CASSEROLES

- National lobster with garlic, eggs and chips – €18 /100gr
- Mediterranean Lobster with garlic, eggs and french fries – €20 /100gr
- Macaroni stuffed with crab, veal and prawn sauce (for two people) – €56

Bread with tomato – € 4,5

RICES

price per person, minimum 2

- Codfish rice au gratin with allioli and artichokes – €28
- Rice with Iberian secreto iberico with trumpets of death – €28
- Rice with seasonal mushrooms – €29
- Matured cutlet rice (250gr per person) – €38
- Lord Manresa's Rice – €43
- Mediterranean red shrimp rice – €55
- Spider crab rice – €40

Bread and snack – € 4,5

KIDS

Macaroni Bolognese - € 12

Chicken escalope with french fries – €16,5

Diced grilled sirloin steak with french fries – €18