










SMALL      LARGE




















**OUR TOMATOES:**

	Sliced tomato with <i>flor de sal</i> salt and picual olive oil	13	
	Tomato with fresh spring onion	10	14
	Tomato with fresh spring onion and tuna belly	13	18
	Tomato with fresh burrata		14/ unit

**VEGETABLES FROM OUR GARDEN:**

		Our 'pisto' ratatouille with a breaded free-range egg	13	16	
		Roasted pepper salad with Almadraba bluefin tuna	14	20	
		Roasted vegetables with white truffle oil and poached egg		17	
			Battered chard with olive oil cream and 5J Iberian ham	12	18
		Flame-grilled artichoke		4.80/unit	
		Fried piparra chilli peppers	11	17	

**LOCAL DISHES:**

		Galician-style octopus with creamy potatoes and <i>ajada</i> garlic sauce	15	21		
		Creamy rice with Amanita ponderosa mushrooms and foie (for my partner)	16	25		
		Classic Russian salad	12	18		
			Homemade ham and egg croquettes	8	14	
		Veal tripe with leg and muzzle	12	18		
		Cinco Jotas acorn-fed Iberian ham and grated tomato	3.5 /unit	28		
		Anchovies from Santoña with grated tomato	3.5/ unit	28		
				Devilled eggs stuffed with tuna and white shrimp from Huelva	16	24
		Seafood salad with prawns, lobster and summer truffle	18	30		
		Creamy morel mushrooms	20	30		

FISH:



GLUTEN:



NUTS:



DAIRY:



CRUSTACEANS



EGG:



SOY:



SULFITES:



SHELLFISH:



















SESAME:



















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**FREE RANGE EGGS:**

 	Cod omelette with truffled potato	14	18
 	Garlic shrimp omelette with fried piparra chilli peppers		24
  	Potato omelette with marinara clams	15	21
 	Fried eggs with lobster (two people)		130
 	Fried free-range eggs with scarlet shrimp		50
 	Fried eggs with white shrimp		24
  	Fried eggs with Padron peppers and Cinco Jotas ham	16	24

**BLUEFIN TUNA:**

   	Grilled tuna loin with nuts and soy	18	30
	Tuna belly with fried tender garlic and a tomato sauce		31
  	Tuna neck in brine with piparra chilli peppers	18	30
 	Tuna tartar with seaweed salad	19	29
 	Tuna steak with straw potatoes and a free-range fried egg	19	30
   	Bluefin tuna with truffle slices in 'glass' bread		13/ unit

**PREMIUM MEAT**

	Red meat (matured for 20/30 days / Reared in Spain)	30	60 (2 people)
 	Escalope of angus beef entrecôte	26	
	Grilled Spanish beef sirloin	20	30
 	Diced sirloin with fried garlic	20	28
 	Sirloin with morels		33
   	Homemade meatballs with truffle and foie gras	16	24
  	Steak tartar with truffle caviar	19	30
	Fried lamb chops		26
 	Fried lamb brains		18
	Grilled lamb's livers	12	22
	Lamb gizzards	12	22

INCLUDING VAT. Prices shown in €

Bread and appetiser: €2.95

FISH:



GLUTEN:



NUTS:



DAIRY:



CRUSTACEANS



EGG:



SOY:



SULFITES:



SHELLFISH:



E-X SAME:

