

TO SHARE

Iberian ham COVAP High expression (120 grs.)	29,00 €
Assortment of cheese (250 grs.)	22,20 €
Duck <i>rillettes</i> , bread crystal, sour apple and Dijon mustard	21,00 €
Beef sirloin carpaccio, arugula, parmesan and genovese pesto	21,00 €

INDIVIDUAL PINTXOS

Free-range eggs with boletus, homemade crumbs and potato and foie cream	6,00 €/2 ud
Homemade cod croquettes	6,00 € 3/ud.
Potato nest, low temperature egg, iberian carbonara and tartufata	6,00 € ud.
Mini aged beef hamburger, pickles, brie, spinach and honey aioli	7,00 € ud.
Smoked sardine tartar, cut cracker and trout roe	7,00 € ud.

WINTER POTTAGE

Beans stew with mushrooms and pig's trotters	20,00 €
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COLD SOUPS

<i>Salmorejo cordobés</i> , egg, iberian ham and fried bread	12,00 €
<i>Ajoblanco malagueño</i> , anchovy, grapes and pine nuts	12,00 €

SALADS

Tender sprouts, goat cheese au gratin, tomato confit and yogurt sauce	19,00 €
Burrata with kumato tomato, avocado, Sicilian mortadella, arugula and truffle oil	20,00 €
Live lettuce, tuna confit, sweet fruits, grapes and ginger-soy vinaigrette	19,00 €
Remojón Granadino "Tomasas style"	19,00 €

WARM STARTERS

Low temperature free range eggs with fried potatoes, iberian ham and foie gras	19,00 €
Baby squid with candied <i>shiitakes</i> and almond paste	21,00 €
Seasonal sautéed vegetables	17,00 €
Oriental wok (with chicken, beef, or prawns)	20,00 €

RICE AND PASTA

Green risotto, wild asparagus and pork jowl confit	22,00 €
Smoked scamorza ravioli, toasted pine nuts and coconut vichyssoise	22,00 €

FISH

Grilled sea bass, green asparagus in sesame crust and toasted "mazamorra"	28,00 €
Bake turbot, thistle mushroom and green butter sauce	28,00 €
Cod fillet, beet rice pilaf and cauliflower emulsion	27,00 €
Fried fish with kale	27,00 €

MEATS

<i>National</i> aged beef entrecote with potato wedge, sautéed brocoli and peanut sauce	29,00 €
Boneless oxtail with its juice and smoked sweet potato	25,00 €
Steak tartar, baked marrow and citrus air	26,00 €
Grilled beef sirloin steak, foie, potato millefeuille and Robert sauce	30,00 €
Grilled iberian pork, romesco, pears in red wine and vegetables in tempura	27,00 €
Low temperature veal cheeks, truffled mashed potatoes and glazed onions in PX	27,00 €

VAT included