

À la carte

Prices include VAT

TO SHARE

D. Faustino Reserva acorn-fed Ibérico ham (110 g)	€29.00
Cheese selection (250 g)	€22.50
Duck rillettes, crisp flatbread, sharp apple and Dijon mustard	€21.00
Beef fillet carpaccio, rocket, Parmesan and roasted red pepper pesto	€21.00

INDIVIDUAL PINTXOS

Free-range eggs, pistachio parmentier, boletus and house migas	€7.00 / 2 pcs
Octopus and Ibérico ham croquettes	€7.00 / 3 pcs
Poached egg, confit mushrooms and foie carbonara	€7.00 / pc
Aged-beef slider, blue Stilton and pickle relish	€7.00 / pc
Smoked sardine tartare, savoury biscuit and trout roe	€7.00 / pc

CHILLED SOUPS

Cordoban salmorejo, egg, Ibérico ham and fried bread	€12.50
Coconut and apple ajoblanco, Santoña anchovy and candied pumpkin	€12.50

SALADS

Baby leaves, gratinated goat's cheese, confit tomato and yoghurt sauce	€19.00
Burrata, Kumato tomato, avocado, Sicilian mortadella, rocket and truffle oil	€21.00
Oak-leaf lettuce, salmon escabeche, grapes, orange vinaigrette and pecorino	€19.00
Granada-style remojón, Las Tomasas style	€19.00

WINTER STEW · SEASONAL

Navarra white bean stew, pulled beef and chestnuts	€20.00
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HOT STARTERS

Slow-cooked free-range eggs, patatas a lo pobre, Ibérico ham and foie gras	€19.00
Baby squid, confit shiitake mushrooms, king prawns, green curry and choricro pepper sauce	€21.00
Sautéed seasonal vegetables	€17.00

RICE AND PASTA

White prawn risotto, shellfish jus and crispy baby octopus	€22.00
Fresh pappardelle, foie cream and confit pear	€22.00

FISH

Roasted sea bass, roast carrot cream and asparagus bilbaína	€28.00
Grilled turbot, king oyster mushroom, cashew cream and toasted lemon	€28.00
Oven-baked hake, stewed tomatoes and aubergine-paprika Biscay sauce	€27.00
Fried fish with kale	€27.00

MEAT

Dry-aged Spanish beef entrecôte, sauce Robert, tarragon potato and ginger vegetables	€29.00
Steak tartare, roasted bone marrow and Parmesan air	€27.00
Grilled beef fillet, ajoatao, foie butter and charcoal-roasted piquillo peppers	€30.00
Chargrilled Ibérico pork presa, port pears, confit leek and romesco	€27.00
Slow-cooked beef cheek, artichokes, sweet potato and Marcona almond cream	€27.00