

To Share...

Hand-sliced acorn-fed Iberian ham with crunchy crystal bread and tomato	€ 34
Crispy aubergine sticks with mixed-blossom honey and balsamic vinegar	€ 13
Prawn and vegetable gyozas with ponzu sauce	€ 14
Penny bun croquettes with black garlic alioli	€ 14
Iberian ham croquettes	€ 14
Salad with Barbastro tomatoes, tuna belly, piparra chilli peppers and mixed greens	€ 17
Our house vegetable grill with crispy goat cheese pearls and romesco sauce	€ 17
Cream of seasonal mushrooms with foie gras and crispy Iberian ham	€ 15
Garlic confit artichoke flower and Iberian ham shavings	€ 22
Ravioli stuffed with smoked salmon and cheese served with pesto and Parmesan shavings	€ 18

From the Sea...

Roast wild sea bass served on a fine cream of mushrooms, pumpkin and lotus flower	€ 32
Line-caught hake served on creamed flame-grilled aubergines and garlic chips	€ 26
Salmon supreme in a tender spinach sauce with cherry tomatoes	€ 24

From the Land...

Boneless oxtail in red wine, creamy sweet potato and crispy root vegetables	€ 26
Matured beef tenderloin with roasted peppers, shallots and potato steaks	€ 36
Iberian pork with mustard vinaigrette and homemade potato mash and Padron peppers	€ 28

Something Sweet...

Vanilla and caramel crocanti with vanilla ice cream	€ 9
Our Mirasierra cheesecake with raspberry ice cream	€ 9
Our creamy tiramisu	€ 9
Chocolate coulant with a caramel heart and pistachio ice cream	€ 10

This establishment has at its customers disposal information related to food allergies and intolerances. Please, ask our staff for information.

All prices include VAT.