

STARTERS

Cristal bread, tomato, basil, extra virgin olive oil and Maldon salt (1)

Toasted brioche bread, seasoned ricotta, Cantabrian anchovies, black grapes, sprouts and escarole (1/2/9)

Artichoke, Parmesan sauce and Iberian ham (2)

Roasted fennel, soy, almond emulsion and slightly spicy arugula (4/11/14)

Chickpea hummus, beetroot, asparagus, baby spinach and paprika oil, served with our warm focaccia (1/14)

Fried chipirones, lemon mayo and coarse salt (1/9/12)

Clams sauté, coconut milk, curry and spicy chorizo (6/14)

Seared cuttlefish, creamy potatoes, green beans, seasoned tomato, basil and balsamic vinegar (2/6)

RAW DISHES

Bluefin tuna tartare, fresh figs and soy mayonnaise (9/11/12)

Amberjack tartare, crunchy celery, yuzu mayo and mullet bottarga (9/10/12)

Croaker tartare, avocado gazpacho, green oil and crispy bread (1/9/10)

Tomato crudité, taggiasca olives, capers, oregano and marinated red onion

Beef tartare, extra virgin olive oil, Maldon salt and fresh summer black truffle

SEAFOOD (3/13)

OUR SEAFOOD IS SOLD PER PIECE, COOKED ON THE PLANCHA OR IN SALT, OR SERVED RAW ALL ACCOMPANIED BY OUR HOMEMADE MAYONNAISES (12)

Red prawn
Medium carabinero
XXL langoustine
King prawn

PASTA

Warm homemade ravioli, ricotta filling, datterino tomato emulsion, raw red prawns and sobrasada payesa (1/2/3/10/12/14)

Paccheri "Goloso", datterino tomato, lobster, prawns, carabineros and langoustine reduction (1/2/3/10/12)

Fresh spaghettoni, shelled clams, parsley and extra virgin olive oil (1/6/10/12)

Fresh tagliatella with sea ragù, guanciale, dry tomato and basil (1/6/9/10/12)

Fresh Calamarata with zucchini, basil, cacio e pepe, extra virgin olive oil and chili (1/2/12/14)

Handmade tortello filled with pulled beef, Parmesan and summer black truffle (1/2/12)

MEAT

EACH MEAT DISH IS SERVED WITH ITS OWN SAUCE

National beef fillet approx. 300gr

USA entraña approx. 300gr

Argentine cube roll approx. 300gr

Iberian Secreto de Bellota approx. 300gr

FISH

EACH FISH DISH IS SERVED WITH ITS OWN SAUCE

Grilled sole approx. 600gr (9)

Grilled octopus, oil, lemon and parsley (6)

Croaker fillet cooked skin-side down (9)

Formentera grilled squid (6)

FISH BY THE KILO (9)

Sea bass

Turbot

Local fish

COOKING OPTIONS

Oven-baked: potatoes, cherry tomatoes, taggiasca olives, capers and basil

Grilled: fresh herbs and roasted potatoes

Salt-crusted: herbs and roasted potatoes

SIDES

Baby roasted potatoes with flavored coarse salt

Grilled beetroot, greek yogurt and basil (2)

Mashed potatoes, butter, Parmesan and summer black truffle (2)

Roasted carrots, ginger and sage

Baked pumpkin, goat cheese and cashews (2/4)

Grilled flat beans, "cacio e pepe" (2)

Bimi with alioli (12)

Arugula, Parmesan and raspberries

BREAD, LOVE AND OIL

ALLERGENS

1.GLUTEN/ 2.DAIRY/ 3.SEAFOOD/ 4.DRIED FRUITS/ 5.LUPIN/ 6.MOLLUSCS/ 7.MUSTARD/ 8.SESAME/ 9.FISH/
10.CELERY/ 11.SOY/ 12.EGGS/ 13.SULPHITES/ 14.SPICY

N.B: Fish products intended to be consumed raw or undercooked have been blast chilled in compliance with current regulations to ensure food safety. Gluten-free pasta and bread are available upon request. Our staff is available to provide information regarding allergens present in the dishes.