

Parmesan Cheese Pani Puri with “O” Anchovy	3,70 €/ud
Prawn Carpaccio, Reduction of Its Heads, Avocado and Strawberry	15 €
Roast Chicken Saäm with Chimichurri, Aromatic Herbs and Yellow Chili Mayonnaise	12 €
Seared Foie Gras, Apple, Mushroom and Port Wine	18 €
Spider Crab Tom Yum Croquettes with Peanut Satay	12 €
Brioche with Marela Beef Tenderloin Steak Tartare	18 €
Crispy Rice Wok with Burrata, Pesto and Egg Yolk Emulsion with Kimchee	15 €
Low-Temperature Torrezno with Mock Hunter’s Sauce Risotto	18 €
Rossejat of Baby Cuttlefish in Its Ink with Spirulina Aioli	16 €
Grilled Octopus, Pak Choi with Potato Foam and Aji Panca	19 €
Conger Eel Cannelloni in Caldeirada, Gratinated with Chipotle	14 €
Pork Crackling Dumplings, Cabbage, Red Curry and Garlic Mayonnaise (Ajada)	10 €
Catch of the Day “Ceviche”, Bilbao-Style Sauce and Avocado, Coconut and Lime Ice Cream	18 €
Pressed Lamb Medallions, Potatoes and Green Mojo Sauce	21 €
Smoked and Pressed Lalín Pork Head, with Roasted Sweet Potato Purée and Galician Sprouts	17 €
Low-Temperature Chestnut-Fed Pork Ribs with Bulgur, Walnuts and Curry	23 €

Price includes VAT.

Bread service: €1.40.

Information regarding the presence of allergens in our dishes is available upon request.

Closing Hours:
Lunch: 5:30 PM
Dinner: 1:00 AM