

CAVIAR

Tostada	11
Caviar - French butter	
Fried eggs <i>(Fried & Cured)</i>	32
Asetra caviar - pancetta	
Tuna tartare <i>(Raw)</i>	54
Caviar - potato crisp - avocado - egg	
Lobster brioche <i>(Boiled & Cured)</i>	11/pc
Asetra caviar	
Grilled oysters <i>(Grilled)</i>	11/pc
Beurre blanc - caviar - tarragon	

APERITIVOS

Sourdough bread & olives <i>(v) (Fermented)</i>	12
Seaweed butter	
5J Jamón Ibérico <i>(Cured)</i>	39
Crystal bread - tomato - olive oil	
Marinated anchovies <i>(Marinated)</i>	7/pc
Extra virgin olive oil - parsley	
Gilda <i>(Marinated)</i>	7/pc
Anchovy - olive - guindilla	
Rubia Gallega <i>(Aged)</i>	36
Grilled bread	
Chipirones fritos <i>(Fried)</i>	20
Lemon mayonnaise	
Tuna katsu sando <i>(Fried)</i>	26
Wasabi - cabbage	
Ensaladilla rusa <i>(Marinated)</i>	21
Tuna belly	
Local shrimp <i>(Grilled & Cured)</i>	26
Crème fraîche	

CRUDO

Oysters <i>(Raw)</i>	7/pc
Tomato - basil emulsion	
Red prawn <i>(Raw)</i>	32
Lime - mustard	
Tuna belly <i>(Raw)</i>	28
Capers - red onion	
Scallops <i>(Marinated)</i>	9/pc
Aguachile - jalapeño	
Wagyu beef steak tartare <i>(Raw)</i>	34
Egg yolk - parmesan - truffle	

SEA

Galician clams <i>(Sautéed)</i>	26
Garlic - parsley	
Bouchot mussels <i>(Sautéed)</i>	28
Chives - crème fraîche - anise	
Alaskan king crab leg <i>(Grilled)</i>	120
Hollandaise - lemon	
Sautéed shrimp <i>(Sautéed)</i>	22
Pil pil	
Dorade <i>(Grilled)</i>	30
Ají verde - tomatoes	
Salt baked sea bass <i>(Salt)</i>	Market Price
Lemon - parsley - olive oil	
Turbot <i>(Grilled)</i>	Market Price
Pil pil	
Catch of the day <i>(Sautéed)</i>	Market Price
Pil pil	

LAND

Organic chicken <i>(Grilled)</i>	28
Cumin - peppers	
Secreto Ibérico <i>(Grilled)</i>	34
Escalivada - crispy potatoes	
Rubia Gallega <i>(Aged & Grilled)</i>	18/100gr
6 weeks aged	
Beef fillet <i>(Grilled)</i>	38
Herb butter	
Lamb chops <i>(Sautéed)</i>	39
Potato - garlic	

EARTH

Padrón peppers <i>(ve) (Fried)</i>	10
Fried garlic	
Patatas bravas <i>(v) (Fried)</i>	12
Salsa brava	
Tomatoes <i>(v) (Marinated)</i>	19
Basil - olive oil - stracciatella	
Eggplant <i>(ve) (Grilled)</i>	14
Baba ganoush - fresh herbs	
Grilled avocado <i>(ve) (Grilled)</i>	16
Truffle - pickles	
Green salad <i>(ve) (Raw)</i>	14
Olive oil - sherry vinaigrette	
Asparagus <i>(ve) (Grilled)</i>	16
Romesco sauce	
French fries <i>(v) (Fried)</i>	9
Aioli - parmesan	