

Buckwheat Bread, gluten free

2.00 €

Brioche dog with lacquered duck, cucumber tsukemono, onion and Japanese mayonnaise

3,60 €

Crunchy roll with prawns, eels substitute, sesame sprouts and sweet chilli mayonnaise

3.90 €

Crispy Indian bread, barbecue, bacon, eel and katsuobushi flakes

4.40 €

Sandwich breaded fried chicken with butter toast, honey vinaigrette and lollo rosso lettuce

4.50 €

Bravas with chillies, peppers and aioli

5.50 €

Salmon salad cooked in sake, kimchee mayonnaise and salmon roe

7.50 €

*Fried prawn gyozas with carabiniere prawn thai suquet, coconut and mascarpone
sour cream*

9.00 € (6 piezas)

Sweet squid in squid ink reduced with PX and cracker streusel

9.00 €

Fried seasonal artichokes with romesco sauce, garlic and pine nuts

10.00 €

*Chaufa rice seasoned with soy, galanga, chinese spices, wok sautéed with squid and red
prawns*

12.00 €

*Courgette and cucumber ribbons, parmesan cheese, sunflower seeds, sautéed with
sesame sauce*

12.00 €

Tomato confit, feta and olive stracciatella, cucumber and curing fish

12.00 €

Seasonal vegetable tempura with mellow sauce

12.00 €

*Burger 200gr of grilled beef, burger sauce, truffle cheese, tempura bacon, vegetables
and fries*

12.50 €

Iberian Pluma Ibérica 200gr, sautéed in wok and accompanied with potatoes

12,50 €

Sautéed squid with creamy peanut sataynam, fried onion and crunchy kelp crisp

13.00 €

Salmon marinated in yuzu with carrot pickled, coconut and wasabi foam

14.00 €

200gr loin of bay fish, vegetable samfaina, oyster sauce, ginger

14.00 €

Tuna on basmati rice, mild coconut curry, kaffir lime, almond crisp

15.00 €

Smoked pork ribs with sweet and sour sauce served with potatoes

15.00 €

*Low-temperature roast pork sautéed in kimuchi sauce, roasted peppers,
accompanied by truffled fries*

15.00€

*Bluefin tuna belly tartare with soy dressing, AOVE, wakame seaweed, sesame, ginger
and Japanese spices.*

16.00€

*500gr boneless beef txuleta, matured for 40 days, grilled with roasted peppers, served
with french fries*

25.00€

Galician bone-in ribeye 1kg cured +60 days accompanied with french fries

50.00 €

T bone Tomahawk

55.00 € 70.00 €

National and international D.O. cheese board

2 pax 8.00 € / 4 pax 12.00 € / 6 pax 16.00 €

SOMETHING SWEET

*Cream cheese with Cardenal Mendoza Angelus cream,
passion fruit jam and crunchy toasted biscuit crunch.*

6.50 €

Semi-liquid chocolate cake with carob earth

5.00 €

French toast with peruvian caramelized milk foam and nougat ice cream

6.50 €

*ESTABLISHMENT WITH AVAILABLE INFORMATION ON ALLERGIES AND
INTOLERANCES.*

ASK OUR STAFF.