

- buckwheat bread, gluten free*
2.00 €
- Crunchy Indian bread, barbecue, bacon, eel and katsuobushi flakes*
4.50 €
- Brioche of lacquered lamb, cucumber pickle, onion and japanese mayonnaise*
4.50 €
- Crunchy prawn roll with prawns, baby eels, sesame sprouts and sweet chilli mayonnaise*
4.20 €
- Battered codfish, creamy peppers, coconut and lime aioli*
9.50 €
- Croquetón de caldero 2 pieces*
4.50 €
- Bravas with chillies, chilli and aioli*
7.50 €
- Salmon salad cooked in sake, kimchee mayonnaise and salmon roe and salmon roe*
8.00 €
- Deep fried prawn gyozas with prawn thai suquet, coconut and mascarpone sour cream and mascarpone sour cream*
10.00 € (6 pieces)
- Courgette and cucumber ribbons, parmesan cheese, sunflower seeds, sautéed with sesame sauce*
12.00 €
- Tomato and seasonal fish in orange marinade and feta stracciatella*
12.00 €
- Seasonal vegetables in tempura with honey sauce*
12.00 €
- Grilled beef burger 200gr, burger sauce, truffled cheese, bacon, vegetables and fries*
12.50 €
- Stir-fried domestic cuttlefish with creamy peanut sataynam, fried onion and crispy kelp seaweed and kelp crisp*
14.50 €
- Tuna on basmati rice, mild coconut curry, kaffir lime, crunchy almonds*
16.00 €

200gr loin of seasonal fish, vegetable sanfaina, oyster and ginger sauce
16.00 €

Tuna ribs, coconut, tamarind and vegetable ratatouille
16.00 €

Smoked pork ribs with sweet and sour sauce accompanied by potatoes
16.00 €

Marinated low-temperature pork shoulder in kimuchi sauce, roasted peppers,
served with chips
17.00€

Bluefin tuna belly tartar on glass paper, soy dressing, EVOO,
wakame seaweed, sesame, ginger and japanese spices
18.00€

500gr boneless beef txuleta matured for 40 days grilled on the grill
Roasted peppers, served with fries
28.00€

T-bone steak, T bone, Tomahawk, simental o blonde, from Galician beef
with curing +45 days accompanied by potatoes.
According to weight and type of cut, ask us
National and international cheese platter
5 € per person

SOMETHING SWEET

Cardenal Mendoza Angelus cream cheese with red fruit marmalade, sesame flakes and
crunchy
red fruit jam, sesame flakes and crunchy toasted biscuit crumble
6.50 €

Semi-liquid chocolate cake with carob soil
6.00 €

Torrija with Peruvian dulce de leche and nougat ice cream
6.50 €

ESTABLISHMENT WITH INFORMATION AVAILABLE ON ALLERGIES
AND INTOLERANCES.