

LET'S START		FROM THE SEA	
IBERIAN HAM (80g) and bread toasts with tomato	36,00	PORTUGUESE-STYLE COD with confit potatoes	29,00
LOCAL CHEESES assortment (120g)	28,00		00.00
HUELVA WHITE SHRIMP salad	17,00	WILD SEA BASS with lime and chili parmentier and Bilbao sauce	28,00
CRISPY PRAWN salad with avocado and pico de gallo	21,00	BABY CUTTLEFISH with red shrimp cream and lime and ginger aioli	21,00
Pink TOMATO FROM LOS PALACIOS with tuna belly, avocado and pickles	21,00		
		MEAT	
OUR STYLE		OXTAIL	24,00
BLUEFIN TUNA TARTARE with galangal and coconut ajoblanco	29,00	IBERIAN PORK SIRLOIN with roasted garlic sauce and Padrón peppers	21,00
RATATOUILLE with fried egg	18,00	35-DAY AGED GALICIAN BEEF FILET with a touch of pear sauce	36,00
Chef's homemade CROQUETTES (6uts)	16,00	Selected beef CLASSIC BURGER	19,00
Broken eggs with CRYSTAL SHRIMP	24,00		
Broken eggs with ACORN-FED IBERIAN HAM	24,00		
Neapolitan-style CRISPY BEEF RIBS	18,00	SWEET MOMENT	
with green onion béchamel sauce		CREAMY COCOA with walnut sauce and ice cream	9,00
BREAD AND BREAD STICKS	– 2,50	COCONUT MILK RICE PUDDING with its crisp	9,00
		SWEET AND SOUR	9,00
		CHOCOLATE CLOUD	9,00