

THE CASUAL

BY PACO PÉREZ

APERITIVE

0,1L

€ 10,00

€ 14,00

€ 19,00

€ 22,00

€ 12,50

SEASONAL COCKTAILS

€ 14,00

€ 12,00

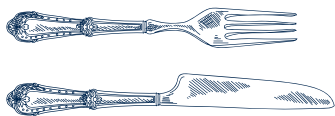
€ 9,00

€ 12,00

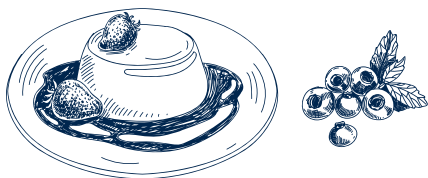
SHARING
EXPERIENCE



MAIN
EXPERIENCE



SWEET
EXPERIENCE



MOUNTAIN	SMALL	REGULAR
»CROQUETAS« with Jamon Ibérico from Arturo Sánchez	€ 7,00	€ 12,00
»TABLA IBÉRICA« selection of Iberian cold cuts & cheeses	-	€ 25,00
»TABLA DE JAMÓN IBÉRICO« from Arturo Sánchez with coca bread & tomato	€ 19,00	€ 25,00
IBERIAN PORK RIB »BAO« with thyme mayonnaise	€ 5,00	€ 12,00
STEAK TARTAR of »Vaca Gallega« beef with egg yolk & wasabi	€ 8,00	€ 21,00
»FOIE GRAS« TERRINE with pear & pistachio	-	€ 16,00
ROASTBEEF»VACA GALLEGA« with hummus, cherries & horseradish emulsion	€ 8,00	€ 15,00

SEA		
»ANDALUSIAN STYLE CALAMAR« with yuzu mayonnaise	-	€ 13,00
ANCHOVIES with »Piparras« & olives	-	€ 15,00
GRILLED OCTOPUS with mashed potatos and »Salsa Verde« & Chorizo crunch	-	€ 15,00
SEABASS CEVICHE with ají amarillo, pickled onions & cilantro	-	€ 14,00
TUNA TATAKI with avocado, wakame salad, sesame & ponzu sauce	-	€ 16,00
TUNA & CAVIAR with egg yolk shots and cress	-	€ 35,00
FILLED CALAMAR with tomatos, hummus & parsley	-	€ 14,00
TUNA TACOS with corn & chipotles	-	€ 15,00
COD CROQUETAS with »Kalamata olives« & grapes	€ 6,00	€ 11,00

GARDEN		
»TORTILLA DE PATATA« Spanish potato omelette with »Gilda«	-	€ 9,00
64C° EGG with green asparagus, parmesan & Jamón Ibérico	-	€ 9,00
WATERMELON SALAD with strawberries & feta cheese	-	€ 12,00
CAESAR SALAD with Romaine lettuce, parmesan & croutons,	€ 8,00	€ 14,00
grilled chicken breast	€ 11,00	€ 20,00
grilled tiger prawns	€ 12,00	€ 21,00
bacon	€ 10,00	€ 16,00
QUINOA SALAD with goat cheese, beetroot & herbs emulsion	€ 7,00	€ 13,00
SOUP OF THE DAY	€ 8,00	€ 14,00

MOUNTAIN	SMALL	REGULAR
»PLUMA DE CERDO IBÉRICO« with king oyster mushrooms, carrots & garlic	-	€ 24,00
LAMB SADDLE with eggplant »Escalivada style« & pistachios	-	€ 23,00
DRY-AGED ENTRECÔTE with potato gratin, Bordelaise & bone marrow sauce	-	€ 30,00

SEA		
»ARROZ SECO LA BOQUERIA« rice with monkfish & red prawns from »Llança«	€ 25,00	€ 45,00
FISH OF THE DAY »MEDITERRANEAN STYLE« with seasonal vegetables, potatos & herb espuma	-	€ 28,00
CODFISH CONFIT with cauliflower & sauce Marinière	-	€ 28,00

GARDEN		
RISOTTO with seasonal mushrooms	€ 13,00	€ 21,00
HOMEMADE EGGPLANT TORTELLI with ricotta & black pepper	-	€ 20,00
HANDMADE TAGLIOLINO with lobster, tomatos & sicilian pesto	-	€ 26,00

»LEMON TART« with hazelnut crumble, lemon cream, meringue & violet ice cream	€ 11,00
RICOTTA & PEAR with »pear tartelette«, ricotta mousse & Passito sweet wine	€ 9,00
»CREMA CATALANA« with spicy tomato and tomato sorbet	€ 8,00
COCONUT STRACCIATELLA	€ 10,00
CHOCOLATE FONDANT with beetroot ice cream, celery & sour cream	€ 11,00
CHEESE SELECTION with fruit jams	€ 18,00