

SEASON
AUTUMN 2024



XL GETARIAN ANCHOVY, cristal bread, tumaca 4U - 26
"AMELIE" OYSTER N°1, natural, on charcoal, ponzu&chives U - 7,5
SIRLOIN CAP CARPACCIO, parmesan cheese, cristal bread - 28
ACORN FEED IBERIAN LOIN - 18/34
TOMATO SALAD, tuna belly Yurrita, fried basil - 24

N I G I R I S

+ OSCIETRA CAVIAR 10GR/30

RED TUNA, wasabi emulsion 2U - 12
O-TORO RED TUNA & OSETRA CAVIAR 2U - 18
SCALLOP, tartufo 2U - 13
RED PRAWN, its head on charcoal U - 18
STEAK TARTAR, smoked yolk 2U - 12
A5 WAGYU, roasted garlic mayo 2U - 20

RED TUNA TOAST, guacamole & radish 2U - 21
SHRIMP TEMPURA BAO, avocado, sriracha-honey mayo 2U - 19
CRISPY PORK GYOZAS, red miso mayo, ponzu 6U - 16
CRISPY SUCKLING PIG EAR, spicy sauce & chives - 13

R A W

+ OSCIETRA CAVIAR 10GR/30

RED TUNA TIRADITO - 24/39
RED TUNA O-TORO TIRADITO - 26/42
RED TUNA TARTAR, farmhouse yolk, wasabi emulsion - 26/42
RED PRAWN TARTAR & CAVIAR, its head on charcoal - 44
TXULETA STEAK TARTAR PREMIUM, iberian jowl, brioche - 22/37

"THE 887 CARBONARA" - 30

A5 WAGYU ENTRECOTE ON CHARCOAL - 40/100GR
IBERIAN BONELESS FLANK ON CHARCOAL- 40
SUCKLING LAMB SHOULDER ON CHARCOAL - 46
PREMIUM OLD COW TXULETA ON CHARCOAL - 79/KG

BOMBA RICE WITH RED PRAWN FROM HUELVA - 47
CANTABRIC SEA BREAM ON CHARCOAL - 90/KG
O-TORO TUNA BELLY ON CHARCOAL - 40
ATLANTIC SEA BASS ON CHARCOAL - 42/80
"BONITO DEL NORTE" GRILLED - 28

SIDES

PIQUILLO PEPPERS - 15	FRIED KALE - 5	FRIED POTATO - 6
CREAMY POTATO - 6	LETTUCE & ONION - 6	BAKED POTATO - 5

BREAD SERVICE : 3,50