

SEASON
AUTUMN 2024



"AMELIE" OYSTER N°1, natural, on charcoal or ponzu&chives U - 7.5
BURRATA, rocket pesto, tomato relish & fried artichoke - 18
FOIE GRASS MICIUT, apple quince, apricot & walnut bread - 31
RED TUNA TOAST, guacamole 2U - 22

N I G I R I S

+ OSCIETRA CAVIAR 10GR/30

RED TUNA O-TORO & CAVIAR 2U - 18

SCALLOP, tartufo 2U - 13

RED PRAWN, its head on charcoal U - 18

STEAK TARTAR, smoked yolk 2U - 12

SHRIMP TEMPURA BAO, avocado, sriracha-honey mayo 2U - 19
CRISPY PORK GYOZAS, red miso mayo, ponzu 6U - 16
RED PRAWN FROM HUELVA XL on charcoal U - 29
GALICIAN SPIDER CRAB, pulled - 32
ARTICHOKE & IBERIAN JOWL - 25

R A W

+ OSCIETRA CAVIAR 10GR/30

RED TUNA O-TORO TIRADITO - 26/42

RED TUNA TARTAR, curated yolk - 26/42

SCALLOP TIRADITO, green watery chili, fried male banana - 18

RED PRAWN TARTAR & CAVIAR, its head on charcoal - 44

TXULETA STEAK TARTAR PREMIUM, iberian jowl, brioche - 22/37

IBERIAN BONELESS FLANK OF BELLOTA ON CHARCOAL- 42
SUCKLING LAMB SHOULDER -12HOURS- ON CHARCOAL - 46
STEW COW CHEECK ON RED WINE - 32
PREMIUM OLD COW ENTRECOTE ON CHARCOAL - 50
PREMIUM OLD COW TENDERLOIN ON CHARCOAL - 40
PREMIUM OLD COW TXULETA ON CHARCOAL - 79/KG
- 35/45 DAYS OF MADURATION -

BLACK TRUFFLE CARBONARA 887 - 32

BOMBA RICE WITH RED PRAWN FROM HUELVA - 48

ATLANTIC SEA BASS ON CHARCOAL - 42/80

SIDES

GLASS PEPPERS - 15

FRIED KALE - 5

FRIED POTATO - 6

CREAMY POTATO - 6

LETTUCE & ONION - 6

BAKED POTATO - 5

BREAD SERVICE : 3,50