

SEASON
AUTUMN 2024



GETARIAN ANCHOVY XL, cristal bread, tumaca 4U - 26
"AMELIE" OYSTER N°1, natural, on charcoal or ponzu&chives U - 7.5
BURRATA, rocket pesto, tomato relish & fried artichoke - 22
RED TUNA TALO-TACO, BBQ, ponzu & guacamole 2U - 24
RUSSIAN SALAD & MOTRIL SHRIMP - 20

N I G I R I S

RED TUNA, wasabi emulsion 2U - 13
RED TUNA O-TORO, wasabi emulsion 2U - 15
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 - 17
O-TORO TUNA BELLY KATSU-SANDO - 20
SHELLFISH CREAM & WHITE BEANS - 22
BOUCHOUT MUSSELS, thai or marinara sauce- 22
GALICIAN SPIDER CRAB, 887 style - 32
ARTICHOKE, BROAD BEANS & IBERIAN JOWL - 27

R A W

RED TUNA TIRADITO - 24/39
RED TUNA O-TORO TIRADITO - 26/42
RED TUNA TARTAR, curated yolk, wasabi emulsion - 26/42
SCALLOP TIRADITO, green tomato tiger's milk - 18
RED PRAWN TARTAR, its head on charcoal - 37
STEAK TARTAR, farmhouse yolk, iberian jowl, brioche - 22/37

IBERIAN BONELESS FLANK OF BELLOTA ON CHARCOAL- 42
PREMIUM OLD COW TENDERLOIN ON CHARCOAL - 40
PREMIUM OLD COW ENTRECOTE ON CHARCOAL - 50
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 ITS BACK ON CHARCOAL - 47
CANTABRIC SEA BREEM ON CHARCOAL - 65/120

SIDES

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

BREAD SERVICE : 3,50