



A P P E T I Z E R S

XL ANCHOVY FROM GUETARIA, crystal bread & tumaca 4U - 27
100% ACCORN FEED "CARRASCO" IBERIAN JAM- 35 + crystal bread 5
ARTISANAL BURRATA, rocket pesto, tomato relish & fried artichoke - 23
"AMELIE" OYSTER N°2 1U - 7,5
NATURAL / ON CHARCOAL / PONZU & CHIVES
MADURATED PICANHA CARPACCIO - 32 + crystal bread 5
RUSSIAN SALAD 887 style & shrimps from Motril, spring onion - 23

N I G I R I S

RED TUNA, wasabi emulsion 2U - 15
SCALLOP, tartufo 2U - 13
SEABASS, iberian jawl 2U - 12
A5 WAGYU 2U - 18
RED SHRIMP XL FROM PALAMOS, its head on charcoal 1U - 16

R A W

+ OSCIETRA CAVIAR DEL TIBET 10GR/25 - SUGGESTED FOR NIGIRIS & RAW-
RED TUNA TIRADITO - 26/42
RED TUNA TARTAR, curated yolk - 26/42
"TACO-TALO" & GUACAMOLE 2U - 24
RED TUNA, BBQ, PONZU / CEVICHE SCALLOP
RED PRAWN TARTAR, its head on charcoal - 38
STEAK TARTAR, iberian jaw, brioche - 23/39

H O T S T A R T E R S

TEMPURA SHRIMP BAO, avocado, sriracha-honey mayo 2U - 19
CRISPY PORK GYOZA, red miso mayo, ponzu 6U - 19
"887 MENESTRIKA", tear peas, artichoke, white & green asparagus - 37
887 CARBONARA, guanciale, parmesan cheese 36 months, tartuffo - 30

F I S H & S E A F O O D

BOMBA RICE WITH CARABINERO FROM HUELVA, roasted garlic emulsion - 49
ATLANTIC SEA BASS, on charcoal & baked potatoes - 50/90
GALICIAN SPIDER CRAB, 887 Style, Pulled, on its shell - 32
CANTABRIC BLACK GROUPPER on charcoal - 48/80
RED SHRIMP FROM PALAMOS, on charcoal 1U - 20

M E A T S

LAMB SHOULDER (cooked 18h hours), on charcoal -2PAX- 52
IBERIAN BONELESS FLANK OF BELLOTA on charcoal - 42
A5 WAGYU on charcoal - it will be served on portion of 300/500gr- 40/100gr
PREMIUM OLD COW SIRLOIN on charcoal - 45
PREMIUM OLD COW TXULETA on charcoal - 79/KG

S I D E S

GLASS PEPPER FROM NAVARRA - 15 MASHED POTATOES - 6 FRIED KALE - 5 FRIES POTATOES - 6
LETTUCE & ONION - 6 BAKED POTATOES - 5