



A P P E T I Z E R S & R A W - T O S H A R E

XL ANCHOVY FROM GUETARI / crystal bread & tumaca 4U - 27
WAGYU CECINA 100% / AOVE - 35
100% ACCORN-FEED IBERIAN JAM - 35
PICANHA CARPACCIO DRY.AGE / roasted garlic emulsion / 36 months parmesan cheese - 32
ARTISANAL BURRATA / rocket pesto / tomato relish / fried artichoke - 23
TOMATO OF "BASQUE COUNTRY" / tuna belly / fried basil - 22
RUSSIAN SALAD / Octopus on charcoal - galician style / chienne spring onion - 23

RED TUNA TIRADITO - 26/42
RED TUNA TARTAR / curated yolk - 26/42
"TACO-TALO" red tuna BLUEFIN / guacamole 2U - 24
"AMELIE" OYSTER N°2 1U - 7,5
NATURAL / ON CHARCOAL / PONZU & CHIVES
STEAK TARTAR / iberian jaw / brioche - 23/39
+ OSCIETRA CAVIAR DEL TIBET 1GR/ 5 - SUGGESTED FOR NIGIRIS & RAW -

N I G I R I S

BLUEFIN RED TUNA / wasabi emulsion / chienne spring onion 2U - 15
SCALLOP TORCHED / tartufo 2U - 13
SEABASS TORCHED / iberian jawl 2U - 12

S T A R T E R S

TEMPURA SHRIMP BAO / avocado / sriracha-honey 2U - 19
CRISPY PORK GYOZA / red miso mayo / ponzu 6U - 19
ARTICHOKE FROM NAVARRA / sweet potato cream / Iberian jowl - 28
WHITE ASPARAGUS on charcoal / hollandaise sauce - 28

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- 50/90
COD on pil·pil sauce / crispy chips - 32
RED SHRIMP FROM PALAMOS on charcoal 1U - 20

M E A T S

SUCKLING LAMB SHOULDER -12 hs- on charcoal - 48
ACORN-FED IBERIAN PORK PLUMA on charcoal - 42
PREMIUM DRY-AGE ENTRECOTE on charcoal - 50
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