

RAW BAR

GUILLARDEAU OYSTER

Natural		
Half a dozen		35
Dozen		65
With tiger milk, passion fruit and fried corn	(unt)	7
Accompanied by a shoot of our bloodymary	(unt)	9
	Add on 5grs of caviar (unt)	+20
Red Prawn carpaccio with avocado cream		28
Crunchy salmon tartar taco		24

CAVIAR OSETRA

Imperial 30grs -50grs

120/ 180

Served with blinis and toasts, accompanied by sour cream and butter

RED TUNA BOLFEGO

"the best tuna in the world"

Tuna sashimi on crunchy corn and avocado	20
Red tuna tartar on limes	25
With potatoes, fried egg, and grated seasonal truffle	32
Tataki with coconut ajoblanco, green mojo, and yakiniku sauce	25

OUR CHARCUTERIE

100% Acorn-fed Iberian ham from Dehesa de Extremadura	34
100% Acorn-fed Iberian pork tenderloin	26
24-Month Parmigiano Reggiano	21
Bologna IGP mortadella with pistachio	19
Barbillón Board: 100% acorn-fed Iberian ham, presa Loin, 24-month parmigiano, and bologna mortadella	32

PAELLA

(Price per person minimum 2 people)

Señoret rice	32
With XXL carabinero	+10
Accorn-fed iberian pork rice	27
Free-range chicken and red prawn rice	30
Fideuá with baby squid and monkfish	28

FISH

Grilled salmon with tartare saucer and roasted bimi	26
Catch of the day	S/M

MEAT

(All our meats are grilled)

Dry aged T-bone at jospes (approx. 800g)	69/kg
Grilled beef tenderloin	32
Wagyu burger	25
Sautéed tenderloin dice with vegetables	26

GARNISH

Baked potatoes with gratinated hollandaise	7
Double-cooked french fries	7
Sautéed vegetables	7
Batavia lettuce salad	7

DESSERTS

Our arabic cake	12
Baked white chocolate and cheese cake	12
Grilled pineapple	35
Chocolate fondant ice cream with toppings	35
Waffle cookie with mascarpone and nutella	14

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES.