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 5 _{grs} of caviar	(unt)	+20
Red Prawn carpaccio with avocado cream		28
Crunchy salmon tartar taco		24

CAVIAR OSETRA

Imperial 30_{grs} - 50_{grs} 120/180 Served with blinis and toasts, accompanied by sour cream and butter

RED TUNA BALFEGO

"the best tuna in the world"

٦	una sashimi on crunchy corn and avocado	20
F	Red tuna tartar on limes	25
٧	Vith potatoes, fried egg, and grated seasonal truffle	32
٦	ataki with coconut ajoblanco, green mojo, and yakiniku sauce	25

OUR CHARCUTERIE

100% Acorn-fed Iberian ham form 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



STARTERS

Parmesan and gouda cheese fritters with fig jam	18
Red Prawn Brioche with quail egg (3 pcs)	21
Andalusian-style baby squid with tartar sauce	19
Lobster roll our way (3 pcs)	22
Steak tartar with cured egg yolk, croissant bread, and béarnaise	24
Santoña anchovies 00 with tomato concasse and Basil	24

BARBILLÓN CLASSICS

My mother's russian salad with shri	mp omelette Add on tuna tartar Add on 10 _{grs} of caviar	16 +5 +40
"Ham - Ham" croquettes		16
Andalusian-style baby squid with b	roken eggs	21
Steak tartar nigiri with quail egg (4 p	ocs)	22
Tempura prawn tails with kimchi ma	ayonnaise (3 pcs)	21
Garlic white prawns		28
Our anchovy divorce		9
Grilled artichoke in the montillana s	auce	9

VEGETABLES

Authentic burrata, confit tomatoes, and hazelnut pesto	22
Baby spinach salad with seasonal tomato, parmesan, and french dressing	18
Best seasonal tomatoes with avocado gazpacho, anchovies, and orange	22
Caesar salad with crispy chicken finished at the table (for sharing, recommended for 2 people)	28

PASTA	
Parmesan and seasonal truffle Orzo rissoto	26
Fusilli al pesto with flame-grilled eggplant, roasted tomato, and burrata	24
Spaghetti alle vongole	24

ALLERGEN INFORMATION AVAILABLE UPON REQUEST PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES.

PAELLA

Señoret rice

(Price per person minimum 2 people)

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
) (F) T	
MEAT (All our meats are grilled)	
Dry aged T-bone at josper (approx. 800g)	69/kg
Grilled beef tenderloin	32
Wagyu burguer	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