

## **To snack...**

<b>Squids at «Andaluza» style</b>	<b>8,00</b>
<b>Potatoes «Bravas»</b>	<b>4,80</b>
<b>Ham croquetes</b>	<b>6,50</b>
<b>Boletus croquetes</b>	<b>7,50</b>
<b>Iberian Ham</b>	<b>16,00</b>
<b>Cheese assortment</b>	<b>12,00</b>
<b>Cantabric anchovy fillets</b>	<b>8,50</b>
<b>Barbacoa pork ribs</b>	<b>9,50</b>
<b>Bread with tomato</b>	<b>3,00</b>

## **Starter**

<b>Green salad</b>	<b>7,00</b>
<b>Burrata salad, arugula, figs, ham, pine nuts and basil oil</b>	<b>10,50</b>
<b>Marinated salmon salad, avocado and pickled mango</b>	<b>11,50</b>
<b>Beetroot and strawberry “gazpacho”</b>	<b>8,00</b>
<b>Salmon and beetroot tartare, guacamole, date syrup and salmon roe</b>	<b>15,00</b>
<b>Carpaccio of beef sirloin stuffed with iberian ham and foie gras</b>	<b>16,00</b>
<b>La Garrotxa beans, iberian pork belly and baby squid</b>	<b>11,50</b>
<b>Grilled asparagus, Idiazabal cheese and hollandaise sauce</b>	<b>9,80</b>
<b>Cornfed chicken and foie gras cannelloni, truffled creamy sauce</b>	<b>11,00</b>

## **Rices**

<b>Pals rice, rabbit and artichokes</b>	<b>16,00</b>
<b>Black rice whit cuttlefish and red prawn</b>	<b>18,00</b>

## **Fish**

<b>Grilled sea bass, green asparagus, roasted tomatoes</b>	<b>13,50</b>
<b>Cod Loin with roasted Apple “alioli”seasonal vegs ratatouille</b>	<b>18,50</b>
<b>Grilled octopus leg with creamy sweet potato, asparagus and bimi</b>	<b>24,00</b>

## **Meat**

<b>“Picanton” chicken with seasonal vegetables</b>	<b>16,00</b>
<b>Slow cooked and grilled iberian pork sholder whit mustard sauce</b>	<b>19,00</b>
<b>Stewed oxtail with foie and boletus with spiced red wine sauce</b>	<b>18,00</b>
<b>Lamb shoulder with Idiazabal cheese parmentier</b>	<b>19,00</b>
<b>Galician beef steak (600grs)</b>	<b>26,50</b>
<b>Galician beef steak (1,100grs)</b>	<b>48,50</b>
<b>French duck magret with pears in wine, foie gras and spiced brioche</b>	<b>18,50</b>

## **Dessert**

<b>Chocolate lava cake and cinnamon ice cream</b>	<b>6,50</b>
<b>Mato cake with honey biscuit and speculoos crumbel</b>	<b>6,00</b>
<b>Pineapple carpaccio with burntcoconut milk cream</b>	<b>5,50</b>
<b>White chocolate and vainilla mouse, orange gel and pistachio ice cream</b>	<b>6,50</b>
<b>Strawberry sopu with coconut milk ice cream</b>	<b>6,00</b>
<b>Creme Brulee with red berries</b>	<b>4,80</b>

**10% vat included**

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Please inform your server if you have any allergies we should know about for possible changes