



Truffled croquettes	8,75€	Crunchy prawns with peanut and soy	12,50€
Freshly-made guacamole with tortitas chips Fried eggs in their nest, with acorn-fed iberian ham and shoestring potatoes	9,25€	,25€ mayonnaise	
		Squid Andalusian	11,50€
	11,50€	style with kimchi mayonnaise and lime zest	
		Acorn-fed Iberian ham & coca bread with tomato	18,50€



Prawn salad with quinoa, 11,50€ avocado, pineapple, spinach, pomegranate, and passion fruit sauce

Burrata with assorted tomatoes, mango, blueberries, pine nuts and truffle vinaigrette

Seafood and avocado cannelloni with creamy curry and salmon caviar

€ Tomato and

"Fior di latte"

mozzarella skycraper, basil

and tartufata

Seasonal vegetable wok

15,25€

13,50€

11,25€

10,25€



FROM
THE
GROUND

Poularde cannelloni with mild bechamel and parmesan cloud	14,25€	Beef tartare, with quail egg, chipotle mayonnaise and brioche	17,25€
Beef carpaccio with baba ganoush, parmesan, arugula and truffled vinaigrette	13,50€	"Korean style" Iberian pork, kumquat confit and roasted potatoes	18,45€
Citrus beef burger with pineapple, cheese, wasabi mayonnaise and sweet potat	13,95€ o fries	Sliced grilled beef sirloin, with fried potatoes	23,50€
Veal medallions of tenderloin, with trio of cheeses and potato batons	14,95€	Grilled beef tenderloin, with a mushroom parmentier vegetables and demi-glace sauce	24€



"Scorched" rice in its can with prawns	19,50€	Balfegó tuna tataki served with our guacamole and beetroot hummus	16,50€
Grilled sea bass	16,75€		
with sautéed vegetables and quinoa	·	Balfegó tuna tartar with miso sauce on a bed of guacamole	19,50€
Roasted monkfish with	19,50€		
soft cream, sautéed aspara, and roasted snow peas	gus	Grilled <i>Balfegó</i> tuna with mango, arugula, avocado salad and	19,50€
Grilled octopus with smashed potato and	20,75€	miso mayonnaise	

Coca bread with tomato 2,75€



a spicy touch of kimchi

We have all the information about allergies.

Ask our team.