

## TO SHARE

<i>Hand carved Iberian cured ham (90 grs.)</i>	28€
<i>Rustic bread with tomato and Royal olive oil</i>	5€
<i>The Oyster</i>	7€
<i>Anchovies Sanfilippo (2 u.)</i>	9€
<i>Our "Gilda" (2 u.)</i>	6€
<i>Assorted of fish jerky</i>	18€
<i>Tomato tartar</i>	13€
<i>Caviar oscietra prestige (10 gr.), glass of Louis Roderer brut</i>	90€
<i>Sashimi sushi moriwase (16 u.)</i>	32€

## STARTERS

<i>White asparagus with citric hollandaise sauce</i>	16€
<i>Burrata cheese from Puglia (200 grs), organic assorted tomatoes</i>	18€
<i>Seaweed salad</i>	14€
<i>Salad of fennel, green and violet kale and pomegranate</i>	13€
<i>Marinated scallops tartar with plankton pesto sauce</i>	16€
<i>Red mullet ceviche</i>	15€
<i>Extra fine clams from Galicia casserole</i>	36€
<i>Grilled coast red prawns (200 grs)</i>	45€
<i>Grilled octopus with Scarlet shrimp foam</i>	19€

## RICES AND PASTAS

<i>Fresh homemade pasta bouillabaisse with mussels</i>	26€
<i>Rice with sea cucumbers - Min. 2p</i>	26€/p
<i>Soggy rice of lobster</i>	39€

*Please ask your server if you require any information regarding allergies or intolerances..*

## FISH

<i>Grilled Bluefin Tuna with sea nettle jellyfish and tomato noisette</i>	28€
<i>Wild fish from market with celery spaghetti, celery and parsley</i>	32€
<i>Grilled Wild fish of the day (to choose)</i>	S/M
<i>Beurre blanc sauce</i>	
<i>Garlic fried sauce with Xerez</i>	
<i>Green sauce</i>	

## MEAT

<i>Beef Wellington, potato parmentier and demi glace</i>	28€
<i>Veal entrecôte, 'Padrón' peppers and deluxe potatoes</i>	38€

## DESSERTS

<i>Cheesecake with passionfruit</i>	9€
<i>Apple cake with cinnamon ice cream</i>	9€
<i>Chocolate passion, ice cream of the day</i>	9€
<i>Coconut club</i>	14€
<i>Catalan crème brûlée</i>	8€
<i>Assorted of national artisan cheeses</i>	18€
<i>Artisanal ice cream of the day</i>	6€