

Chill out with us

FINES NAVARRE OYSTERS

*Oysters pair perfectly with the Spanish white wine El Brazo Albariño or sparkling Cava.

1 pc.....	19	6 pcs.....	109
4 pcs.....	69	8 pcs.....	145
• Natural with lemon		• Passion fruit	
• Chilli Ponzu		• Mignonette	

MULE

*Pair the mussels with a white Pandra Verdejo or a sparkling Cava.

CLASSIC MUSSELS IN A WHITE WINE AND BUTTER SAUCE

with cherry tomatoes / bread..... 52

CURRY MUSSELS IN COCONUT MILK SAUCE / cherry tomatoes / bread..... 52

MUSSELS WITH SPICY 'NDUJA SAUSAGE IN A WHITE WINE AND BUTTER SAUCE /
cherry tomatoes / bread..... 52

BELLOTA SET WITH ACCESSORIES 155

Top-quality Spanish Bellota pork

PRESA is cut from the front part of the neck—an incredibly juicy and marbled piece of meat. **100G**

PLUMA It comes from the rear section of the back—specifically the junction of the loin and the neck—and is characterized by a triangular shape and pronounced marbling. **100G**

- Grilled octopus
- Padrón peppers
- Campfire potatoes
- Patatas bravas
- Bread
- Sauces: aioli / romesco / Grey Renette apple mousse

MAIN COURSES

*The Spanish red wine Tamaral Roble Tempranillo pairs perfectly with main courses.

IBÉRICO PORK CHEEKS / Rioja wine sauce, mashed potatoes /
grilled romaine lettuce / nut crumble..... 69

PINSA WITH GRILLED IBERICO PORK NECK /
romesco sauce / roasted leeks / tomato/ arugula..... 59

DESSERT - SET

TORRIJA / ESPRESSO / SAFFRON ICE CREAM..... 36