

SHARING IS CARING

Acorn-fed Iberian Ham with bread with tomato _____	29,50 €
Anchovies from Castro Urdiales (6 units) with bread with tomato ____	18,00 €
Runny Iberian ham croquettes with truffled mayonnaise 2 units _____	8,50 €
Squid croquettes in its ink with onion spicy jam 2 units. _____	8,50 €
Mushroom croquettes with truffled mayonnaise 2 units. _____	8,50 €
Tomato tartare _____	14,50 €
Spanish garlic shrimps _____	22,50 €
Charcoal-lightly grilled queen scallops with Mery sauce 4 units _____	16,00 €
Galician giant cupped oyster with rye bread and seaweed butter _____	5,50 €
Andalusian-style squid with lime zest and Sriracha sauce _____	16,00 €
Classic Ceviche with "leche de tigre" and corn _____	21,00 €
Russian potato salad with tuna belly _____	12,50 €
Red tuna tartare with "ajoblanco" _____	23,00 €

OUT AT SEA

Charcoal-grilled octopus, Mediterranean hummus and bacon with Gochujang dressing _____	25,00 €
Monkfish seafood stew with clamps _____	31,50 €
Confited cod-fish with smoked eggplant _____	26,00 €
Grilled wild sea bass on creamy San Sebastian style potato and piparras _____	29,00 €
Turbot San Sebastian style _____	29,50 €
Eel, foie and eggplant with kabayaki sauce _____	27,50 €

Please ask you server in case of intolerances or allergies for further clarifications

MAKE LANDFALL

Suckling pig with its demiglace and sweet potato parmentier _____	27,50 €
Oxtail with parsnip puree _____	29,50 €
Wild boar civet with season mushrooms and Priorat wine _____	26,00 €
Classic Etnik cannelloni _____	19,00 €
Duck confit with figs _____	24,00 €
Segovian-style lamb finished off on coal _____	23,50 €
Beef tripe with stewed calf's head and foot with Majorcan sausage	22,00 €
Steak Tartare prepared at the table with toasts and allumette potatoes _____	29,00 €
Fillet Mignon steak foie and truffle _____	31,00 €
Wagyu Burger pepper sauce and French fries _____	21,00 €

RICE AND CREAMS

Creamy fisherman's rice _____	23,50 €
Catalan sausage, foie and mushrooms rice _____	23,00 €
Veggies and seasonal mushrooms rice _____	22,50 €
Seafood cream with its minced topping _____	15,50 €
Truffled lentils cream _____	14,50 €

SWEET TIME

Cheesecake with coffee toffee and almond crumble _____	9,00 €
Lemon Sorbete _____	7,00 €
Natural pineapple with coconut icecream _____	9,00 €
Ratafia tiramisú, mango mousse and White chocolate _____	9,00 €
Chocolate cake with sea salt and hazelnut praliné _____	9,50 €
Bread service _____	3,00 €

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