

SHARING IS CARING

Acorn-fed Iberian Ham "Julián Martín" _____	29,50€
Anchovies on brioche bread with popcorn praline (4 units) _____	18,00€
Roasted aubergine croquettes with sun-dried tomato and Mahón cheese (2 units) _____	8,50 €
Runny Iberian Ham croquettes (2 units) _____	8,50 €
Garlic shrimp _____	22,50 €
Classic ceviche with mango "leche de tigre" and corn textures _____	22,50€
Trio of "Saint Patrick" oysters with 3 sauces of aguachile and wakame, ponzu and "ajoblanco" _____	17,50€
Burrata with basil oil, pistachio, sun-dried tomato tartare, and Kalamata olives _____	17,00€
Charcoal seared queen scallops with guanciale duroc and chopped pine nuts (4 units) _____	18,00 €
Deep fried national squid "Andalusian style" with citric mayonnaise _____	17,50 €
Tuna tataki with coconut milk ajo blanco, cherry tomatoes in syrup, and piparra peppers _____	24,50€
ÈTNIK Mini Orchard (broccoli purée, trumpet-of-death mushroom "soil", baby vegetables, and parsley sponge) _____	17,00€

OUT AT SEA

Charcoal-grilled octopus, with "trinxat", slow-cooked pork jowl with ham demi-glace _____	27,50€
Wild sea-bass with burnt leeks, white wine sauce and tapioca _____	29,50€
Grilled national squid with potato parmentier and mushroom ragout _____	23,00€
Tempura cod fish with spinaches "Catalan style" _____	26,00€

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

EN

MAKE LANDFALL

Juicy oxtail with sweet potato cream and candied parsnip	29,50€
Steak Tartare (180g) prepared at the table with toasts and "Pont Neuf" potatoes	31,00€
Medallions of Filet Mignon (180g) with crunchy potato mochis and perigourdine sauce	31,00€

RICES

Creamy rice with prawn carpaccio and its coral alioli	25,00€
Creamy rice with duck magrete and smoked baby garlic	24,00€
Creamy risotto with mushrooms, mascarpone and crunchy parmesan cheese	24,50€

SWEET TIME

Deconstructed Cheesecake with raspberry coulis and crumble of almonds	9,00€
Coconut milk panna cotta with pineapple osmotized in rum, mint and cinnamon and piña colada ice cream	9,00€
Hazelnut giandouja coulant with nougat ice cream (allow 10-12min)	10,00€
Bailey's tiramisú with homemade coffee cake	9,00€

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SPECIALS OF THE MONTH

Charcoal grilled Ribeye steak "Vaca de Lux" (40-70 day aged) 110,00€/Kg

Charcoal grilled Ribeye steak "Vaca de Aldea" (30-90 day aged) 130,00€/Kg

Low temperature candied artichoke with garlic and

extra virgin olive oil _____ 18,00€

Catch of the day from the fish market in Sailor's sauce _____ 32,00€

SIDES AND SAUCES

Side of potatoes and padrón peppers _____ 8,00€ P/P

Side of sauteed veggies _____ 8,00€ P/P

Perigourdine sauce _____ 6,00€

Iberian demiglace sauce _____ 6,00€

Bread service and house appetizer _____ 3,00€ P/P

Prices include VAT

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