

Appetizer

	1/2 Ración	Ración
The Classic Gilda <i>in bed from Porra Antequerana.</i> 🍷🍷		2,50 € / ud.
Tomatoe Soup <i>with puff pastry, Iberian ham, quail egg and poultry.</i> 🍷🍷		6,90 €
Betanzos-style Potato Omelette. 🍷		13,90 €
Melty Iberian Ham Croquettes <i>with lightened bechamel.</i> 🍷🍷🍷		2,50 € / ud.
Grilled Flower Artichokes <i>with Iberian ham, quail egg and honey and black truffle infused oil.</i> 🍷		3,50 € / ud.
Pork Crackling <i>with mashed potatoes.</i>		8,90 €
Eggplant Sticks <i>with chickpea hummus, tahini and cane honey.</i> 🍷🍷	8,90 €	11,90 €
Russian Salad. 🍷🍷	6,90 €	10,90 €
Cylindrical Spicy Potatoes <i>with their authentic sauce and light foam of saffron aioli.</i> 🍷		8,50 €
Battered Squid <i>with lemon zest and saffron aioli.</i> 🍷🍷	8,50 €	12,90 €
Crispy Chicken <i>in parko with honey mustard and mayonnaise.</i> 🍷🍷🍷	8,00 €	11,90 €
Steamed Bao Bread <i>stuffed with wakame and prawns tempura with kewpie and kimchie.</i> 🍷🍷	5,50 € / ud.	
Ox Tail Brioche <i>with mayo tartufato, tomato chutney and piparra tartar.</i> 🍷🍷		6,50 € / ud.

Muffins

Beef Burger <i>with goat cheese and onion sweetness.</i> 🍷🍷	7,50 € / ud.
Fried Andalusian Calamari <i>with saffron mayonnaise.</i> 🍷	7,50 €
Roastbeef <i>mustard mayonnaise and melted provolone cheese.</i> 🍷🍷	7,50 €

Grilled Vegetables <i>eggplant, zucchini, wild asparagus, green pepper, tomatoe, onion, corn and mushrooms.</i>	8,90 €	12,90 €
Fried Octopus <i>with kimchie mayonnaise.</i> 🍷🍷		15,90 €
Broken Eggs with Iberian Ham <i>potatoes and Padrón peppers.</i> 🍷	9,90 €	15,50 €
Fried Eggs with Shrimp <i>and fine potato.</i> 🍷🍷		15,90 €
Padrón Peppers		8,90 €
Grilled Octopus Leg <i>with Canarian-Huancaino red mojo and light textured potato cream.</i> 🍷🍷🍷		16,90 €
Table of Iberian Ham <i>with toast and seasoned tomato.</i>	10,00 €	16,00 €

Salad - Bowls

Pink Tomato <i>with tuna and our special dressing.</i> 🍷	13,90 €
Shrimp Salad in Tempura. <i>wakame seaweed, avocado, tender sprouts and citrus vinaigrette.</i> 🍷🍷🍷	13,90 €
Salmon Poke <i>marinated in soy sauce with avocado, wakame, edamame, carrot, wild rice, mango and kimchie mayo.</i> 🍷🍷🍷	15,50 €
Vegan Poke <i>of pumpkin seitan, chickpeas, carrot, edamame, wakame, avocado, wild rice and seed mix with sweet soy.</i> 🍷🍷	15,50 €
Caesar Salad <i>with crispy chicken, grated egg, coutrons, parmesan and Caesar sauce.</i> 🍷🍷🍷🍷	12,90 €



Egg



Mollusk



Crustaceans



Fish



Gluten

In Raw

	1/2 Ración	Ración
Avocado <i>stuffed with salmon tartar marinated in soy, onion, lime zest, on coconut garlic.</i> 🍷🍷🍷🍷	9,90 €	16,90 €
Salmon Carpaccio <i>with guacamole, wasabi mayonnaise pearls, suc. of red caviar and AOVE with dill.</i> 🍷🍷		15,50 €
Steak Tartare <i>with egg, mustard tartar and potatoes.</i> 🍷🍷		16,50 €

Wok, pasta and rice

Banda Rice at the Grill <i>Whith monkfish, squid, prawn and shrimp with saffron aioli.</i> 🍷🍷		16,50 €
Mumbai Lasagna with Garam Masala <i>of beef shank, ghee and coconut milk bechamel with parmesan gratin.</i> 🍷🍷		15,90 €
Spaghetti al Nero di Sepia <i>Black spaghetti with squid, shrimp and mussels with grated Idiazabal cheese on the table.</i> 🍷🍷🍷🍷🍷		15,50 €
Prawn Curry <i>in coconut milk with chaufa Thai rice.</i> 🍷🍷🍷🍷		15,90 €
Chicken Skewer <i>Garam masala with wild Thai rice and wok-sautéed vegetables.</i> 🍷	9,00 €	15,90 €
Ravioli Burrata <i>with mushroom sauce, tartufata cream and parmesan cloud.</i> 🍷🍷		15,50 €

Meats

Beef Burger <i>250 grs. of meat, bacon, melted cheddar cheese, French fries and our special sauce.</i> 🍷🍷		14,50 €
"La Fit" Burger <i>boneless chicken thigh, guacamole, parmesan flakes and creamy Philadelphia.</i> 🍷🍷		14,50 €
Skirt Steak <i>with homemade chimichurri and Maldon salt.</i>		16,50 €
Iberian Ribs <i>at the BBQ with bourbon and fried potatoes.</i>		15,50 €
XXL Breaded Pork Fillet <i>with truffled egg.</i> 🍷🍷		18,90 €
Picantón Chicken <i>baked in a wood oven, macerated with our herbs and garnished with vegetables and potatoes.</i>		15,50 €
Beef Sirloin <i>of Argentine steer garnished with potatoes and Padrón peppers.</i>		21,90 €

Fish

Grilled Squid , <i>wild tips, baby broad beans, piquillo emulsion and parsley AOVE.</i> 🍷		16,90 €
Salmon <i>with capers, dill oil and Himalayan salt with textured roasted sweet potato.</i> 🍷		16,50 €



Soy



Nuts



Milk



Sesame



Mustard

Menu of Dishes from the Cart

- First - to choose

Sea Rice 🌊🐠

With prawns, squid, shrimp and monkfish (all peeled)

Tomatoe Soup 🍅🍅

with iberian ham puff pastry, quail egg and AOVE

Russian Salad 🍅🥑

Andaluz style

Grilled Vegetables

eggplant, zucchini, wheat, green pepper, tomato, onion, corn and mushrooms

Eggplant Sticks 🍆🍯

with chickpea hummus, thaine and cane honey

Shrimp Salad 🍤🌊🥑

in tempura, wakame seaweed, avocado, tender shoots and citrus vinaigrette

Iberian Ham Croquettes 🍷🍷🍷

mellow with lightened bechamel

Tomate 🍅

with Tuna and our special dressing

Spaghetti al Nero di Sepia 🍷🌊🍷🍷🍷

black spaghetti with squid, shrimp and mussels with grated idiazábal

Caesar Salad 🌊🍅🍅🍷

with crispy chicken, shredded egg, croutons, grated parmesan and our sauce

Pork Cracking

with revolcona potato

- Second - to choose

Salmón 🌊

*swith capers dill oil
with textured roasted sweet potato*

Avocado 🌊🍷🍷🍷

stuffed with salmon tartar marinated in soy, onion, lime zest, on coconut garlic.

Squid 🌊

grilled, tips of wheat, baby beans, piquillo emulsion and parsley AEO

Scrambled Eggs with Iberian Ham 🍷🍷

potatoes and peppers from Padrón

Scrambled Eggs with Shrimp 🍷🍷

and fine potatoes

Picantón Chicken

baked in wood, macerated with our herbs and garnished with vegetables and potatoes

Breaded Pork Filet XXL 🍷🍷

with truffled egg

Chicken Skewer 🌱

garam masala with wild basmati rice and sauted wok vegetables

Mumbai Lasagna al Garam Masala 🍷🍷

of veal syrup, ghee and coconut milk béchamel al graten of parmesan

Skirt Steak

with homemade chimichurri and Maldon salt

Iberian Ribs

BBQ and bourbon with potatoes

Burrata Ravioli

with mushroom sauce, tartufada cream and parmesan cheese

- Dessert - to choose

Cheesecake - Tiramisu - Rice Pudding
Flan with Mascarpone Cream and Ice Cream
Ice Cream - Coffe

PRICE MENU WITH IVA 21,90 € - DRINKS NOT INCLUDED

Bodega

Copa Botella

Red Wine

D.O. Ribera del Duero

<i>Prios "Roble" (Wine House)</i>	4,50 €	18,00 €
<i>Melior de Matarromera "4 meses de barrica"</i>		20,00 €
<i>Valtravieso "Roble"</i>		22,00 €
<i>La Planta "Roble"</i>		23,00 €
<i>Portia "Crianza"</i>		25,00 €
<i>Emilio Moro 2018</i>		35,00 €
<i>Matarromera</i>		35,00 €

D.O. Rioja

<i>Medieval "Crianza" (Wine House)</i>	4,50 €	18,00 €
<i>Hacienda López de Haro "Crianza"</i>		22,00 €
<i>La Montesa "Crianza"</i>		25,00 €
<i>Ramón Bilbao "Crianza"</i>		24,00 €

D.O. Extremadura

<i>Habla del Silencio "Syrah, Cavernet Sauvignon, Tempranillo"</i>		22,00 €
<i>Buche "8 meses en barrica"</i>		20,00 €

D.O. Bierzo

<i>Men de Mencia "Soto del Vicario"</i>		22,00 €
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D.O. Madrid

<i>Tagonius "Roble"</i>		18,00 €
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White Wine

<i>Melior de Matarromera "Verdejo" D.O. Rueda (Wine House)</i>	4,00 €	15,00 €
<i>Pandora "Verdejo" D.O. Rueda, "Sobre Lías"</i>		18,00 €
<i>Sommos "Chardonnay" D.O. Somontano</i>		18,00 €
<i>Marqués de Riscal Rueda "Sauvignon", 100% orgánico</i>		22,00 €
<i>Martín Códax 100 % "Albariño"</i>		25,00 €
<i>Bicos "Albariño" D.O. Rías Baixas</i>		18,00 €
<i>Entremares "Semidulce"</i>		18,00 €

Rose Wine

<i>Homenaje "Selección Sommelier"</i>	4,00 €	15,00 €
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D. O. Cava

<i>Anna Codorníu "Brut Reserva"</i>		25,00 €
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