

T • SHARE

Grilled artichoke heart “a la robata”

JAPANESE GRILL 16

Hummus, Papadum and Lebanese spices 12.5

Crispy fried smelt fish 14

Grilled Delta razor shells 16.5

Suckling pig tacos roasted in a wood-fired oven 16

Grilled crayfish “a la robata” JAPANESE GRILL (1U) 8

Croquettes of the day (4U) 12

Grilled farm chicken wings (4U) 12

Wood-roasted eggplant with cane syrup and lime 12

Sautéed seasonal mushrooms on the grill 16

Grilled King Crab 20

Beach Squid “skewer” with its ink 15

Iberian ham with bread with tomato 21

Cured meat from the Esla valley 14

Marinated coast sardines 11

Grilled cockles red curry 18

Wood-oven baked mussels
with fresh tomato and basil 13

Lamb skewer 14

Korean samjang of Iberian pork belly 16

Grilled octopus with roasted vegetables 17

MEAT

Dry aged smoked steak tartare
with truffled egg yolk 21

Beef sirloin whit seasonal
mushrooms and truffled pumpkin
cream 23

Eco chicken a l’ast 18

Eco veal grilled hamburger
with onion chutney and black
beer bread 18

FISH

Grilled catch of the day
“espeto” style 23

Wild grilled turbot with
mushrooms and fennel 25

Grilled fish of the day
with vegetables 25

Roasted scallops with celery
purée and pistachios 21

Soft shell crab hamburger
with sesame, chili and lime 16

S • UPS

Hot crab soup with
a touch of smoke 17

Coast shrimp laksa
with its dumpling 16

PÂTES

Linguine alle vongole 18

Duck cappelletti with foie,
truffle and hazelnut cream 19

Rigatoni with tomato, burrata
and basil 15

Oxtail ragout with gnocchetti
caccio e pepe, *roman pecorino*
and seasonal mushrooms 22

Guinea fowl cannelloni with
mushrooms and truffle 18

RICE (MIN. 2 PEOPLE)

Rabbit and «butifarra rice» 23 PP

Crayfish rice 24 PP

Shrimp and porcini rice 26 PP