

Tapas!



Anchovie from the Cantabrian "00" (ppu)	1,50€
Russian salad	5,00€
Aubergine chips with cane honey (v)	9,00€
Hummus, mutabal and muhammara trio(v)	9,00€
The grilled chicken Croquette	2,00€
The roasted pepper and goat cheese croquette (v)	2,00€
Fried fish with citrus mayonnaise	9,00€
Glass bread with tomato and extra virgin olive oil (v)	2,50€
iberian ham D.O. Guijuelo (60gr.) and tomato bread	16,00€
Artisan cheese assortment from small producers (v)	13,80€
Starred eco eggs with iberian ham	9,90€
Starred eco eggs with asparagus (v)	8,90€
Starred eco eggs with foie	6,00€
Menorcan sobrasada and Maó cheese muffin	6,00€
Porchetta truffled bikini	6,00€

Appetizers with chicha



Potato Crisps	2,50€
Olives mild or spicy	2,50€
Chicha Mix	6,00€
Pepperoncinis filled with feta	2,50€
Skewered anchovies and 'boquerones' (ppu)	1,00€
Sardine marinated with gordal	3,00€
Cockles	6,90€
Marinated muscles	3,90€
Calamari slices	5,50€

Appetizer packs

Canalla	
Olives, crisps, marinated muscles and 2 Cinzano vermouths	10,00€
Señorito	
Olives, crisps, cockles and 2 Yzaguirre reserva vermouths	18,00€
En compañía	
2 olives, 2 crisps, peperoncinis, marinated muscles and bottle of 1L of house vermouth	30,00€

Dishes



Burrata with tomatoes and strawberries (v)	11,50€
Salmorejo with smoked sardines (op. V)	6,90€
Creamy steak tartar with chipotle	13,00€
Salmon Tataki with mango ponzu	12,90€
Fresh green bean salad with baby broad beans and crispy Iberian ham (op. v)	11,00€
Corvina and prawn ceviche	16,00€
Grilled seasonal vegetables (v)	11,00€
Seasonal tomato and onion salad with tuna belly (op. V)	8,50€
Sake mussels with Thai chilli and kaffir lime	9,00€
Boneless suckling pig with apple puree and parsnip	15,70€
Old beef steak (500 gr.)	29,00€
Slow cooked and lacquered iberian rib	15,70€
Cochinita pibil tacos	12,50€
Grilled octopus with creamy potato and Idiazábal	14,90€
Lobster cannelloni with Thai suquet sauce	12,60€
Squid black rice	14,50€



ASK FOR THE SUGGESTIONS OF THE DAY

Desserts homemade











































Truffles with touch of salt/ orange and black pepper	5,00€
The Chicha Tiramisú	5,70€
Cheesecake (gluten free)	5,20€
Puff pastry with spiced apples, crème anglaise cardamom and yogurt ice cream	6,00€
Ice cream sandwich	3,50€
GinBo	4,90€



IF YOU PREFER A DELICIOUS AND DIGESTIVE COCKTAIL
(Ask for our cocktail menu)





















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




































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Prices in € VAT included. If you have any allergies, please let our staff know.

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