

WELCOME PACK

4.5€ PER PERSON

ASSORTED BREADS WITH

SMOKED BUTTER

POULTRY PÂTÉ

OLIVE PÂTÉ

FROM THE PANTRY

Marinated anchoives (unit) -----	6€
Cured beef -----	28€
Smoked salmon -----	20€
Foie gras terrine with sourdough bread -----	19€
Sobrasada with grilled ensaimada -----	16€

FROM OUR GARDEN

Roasted tomato prepared like a steak tartare -----	18€
Grilled lettuce that wanted to be a Caesar -----	20€
Leek with romesco sauce -----	16€
Roasted vegetables -----	19€
Grilled cauliflower with beurre blanc -----	16€
Ratte potato with cavia -----	
- Imperial Oscietra -----	69€
- Imperial Beluga -----	80€

FROM THE FISHMONGER TO THE GRILL*

Sea bass -----	MP
Tuna belly -----	MP
Turbot -----	MP
Monkfish -----	MP

**All our fish is wild-caught, sustainably sourced, and priced by weight. Your waiter will inform you of availability and market price.*

FROM THE FARM TO THE TABLE

Grilled chicken (2.5-3 kg) -----	60€
Coquelet -----	29€
Lamb chops -----	30€
Skirt steak -----	38€
Joselito 100% acorn-fed Iberian pork cut -----	29€
Sirloin with countryside sauce -----	70€
Txogitxu “clandestine” rib steak -----	110€

SIDES Mashed potatoes 6€ | French fries 6.5€ | Green salad 5.5€ | Roasted peppers 7€ | Sautéed green beans 6.5-7€ | Mushrooms m.p | Grilled beetroot 6€

EXTRAS

Raisin and walnut bread 6€ | White bread 6€ | Whole wheat bread 6€ | Ensaimada 6€ | Garlic and olive oil bread 6€ | Sobrasada 6€ | Sheep’s butter 6€