

DISHES

“Dishes for sharing”
(or not)

IBERIAN HAM Bellota ORO ‘Castro’ x 100 gms. Served with crystal bread and Mallorcan tomato.	28	GALICIAN OCTOPUS Grilled in the traditional style.	22
RUSTIC-STYLE POTATOES Served with herb-infused oil, roast garlic alioli and Serrano ham salt.	9	FRESH CODFISH GRATIN served with roasted cauliflower and aioli	25
OLIVIER SALAD With white tuna belly, capers and crystal breadsticks.	12	PINK SALMON Served with quinoa salad dressed with a mango and chia vinaigrette.	26
SANTOÑA SMOKED SARDINES Served in a Mallorcan tomato salad with fried capers and passion fruit vinaigrette.	13	IBERIAN PULLED PORK Braised with mustard sauce, sugar cane honey and served with roast sweet potato.	24
COD SALAD With roast vegetables, sherry and peanut vinaigrette, homemade carrot mayonnaise and caramelised sunflower seeds.	16	BEEF ENTRECÔTE Jospier-cooked, served with potatoes and a herbal cream sauce with egg yolk.	26
COLD STRACCIATELLA LASAGNE Served with salmon tartar, pink tomatoes marinated in sherry vinegar and tomato, rocket and toasted pine kernel pesto.	15	VEAL SHANK In a herbal sauce. Its 24-hour cooking at a low temperature and final braising, make this dish an authentic delight to the palate.	41 X KG
ANDALUSIAN SQUID Served with a tangy citric mayonnaise.	18	BEEF TOMAHAWK Jospier-cooked with French fried potatoes, salad and roast vegetables, served with Argentinian style Chimichurri.	55 X KG
CRUNCHY CANNELONI Of confited duck with caramelised creamed apple and carob and wild mushroom soil.	12		
SKEWERED KING PRAWNS ‘ESPETO’ Jospier-grilled with Provencal sauce.	18		

