

## STARTES:

SERRANO HAM AND PORK LOIN WITH TOAST BREAD AND TOMATE CREAM	24,00€
- "HITA" CHEESE WITH WINE JELLY AND BEER GEL	14,00€
- TOMATOES AND SPRING ONION SALAD WITH PICKEL TUNA	15,00€
- SEA BASS "CEVICHE" WITH CITRUS EMULSION AND "MOTE" CORN	18,00€
- FOIE GRASS WITH LEEK VINAIGRETTE AND SMASH ROASTED APPLE	19,00€
- "BRAVAS" POTATOES WITH "SRIRACHA" (SPICY) AND LEMON MAYONNAISE	9,50€
- CRISPY GRILLED PIG'S EAR WITH TOMATO VINAIGRETTE	10,50€
- RUSSIAN SALAD WITH RED FRESH SHRIMP AND MAYO FOAM	13,00€
- GRILLED SHRIMP FROM "HUELVA" WITH BLACK SALT AND LEMON "ALIOLI"	19,00€
- BEEF TATAKI WITH PISTACHIO PRALINE AND REDUCTION OF "PEDRO XIMÉNEZ"	18,00€
- "HUEVOS ROTOS" (BROKEN FRIED EGGS) OVER SAUTÉED POTATO AND RED SHRIMP	15,00€
- CROQUETTES OF THREE FLAVORS (SQUID, MUSROOMS AND BEEF)	14,00€
- GOAT CHEESE SALAD WITH CARAMELIZED ONION AND FRIED CORN	13,00€
- GRILLED OCTOPUS WITH PAPRIKA SAUCE AND ROASTED POTATO	28,00€
o HALF PORTION OF GRILLED OCTOPUS	18,00€
- BATTERED EGGPLANT WITH SUGAR CANE JUICE REDUCTION	10,00€
- SALMON TARTARE WITH CITRUS MAYONNAISE AND WASABI SESAME	15,00€
- BRIOCHE WITH PICKLED MUSHROOMS AND POACHED EGG	13,50€
- PORTION BREAD	1,50€

## OUR ORIENTAL TOUCH

- LAMB BAO WITH SPICED YOGURT SAUCE AND SWEET CHILLI (2 UNITS)	11,00€
- PORK LOIN NIGUIRI WITH RATATOUILLE AND FRIED EGG CREAM (2 UNITS)	6,00€
- SCALLOP NIGUIRI WITH BUTTER AND SHRIMP POWDER (2 UNITS)	6,50€
- TUNA NIGUIRI WITH TOMATO JAM AND ONION WITH CRISPY QUINOA (2 UNITS)	7,00€
- QUAIL EGG NIGUIRI WITH TRUFFLE OIL AND JERKY "ALCARREÑA" (2 UNITS)	7,00€
- BULL'S TAIL GUNKAN SUSHI WITH WASABI SPHERES (2 UNITS)	8,00€
- TRIPE'S COD GUNKAN SUSHI WITH SALMON ROES (2 UNITS)	7,00€
- SHRIMP IN TEMPURA URAMAKI ROLL "DRAGON" WITH RED AND GREEN TOBICO	16,00€
- CRISPY SALMON AND AVOCADO URAMAKI ROLL	16,50€
- BLUEFIN TUNA MAKI WITH SOY MAYONNAISE	9,50€
- BRAISED SALMON MAKI WITH AVOCADO BUTTER	10,00€
- FOIE GRASS CARAMELIZED MAKI WITH PEARS IN WINE	14,00€
- "AJILLO" SHRIMP GYOZAS WITH PONZU SAUCE	8,50€
- CHICKEN ANDE VEGETABLE GYOZAS WITH TERIYAKI	7,50€

## MAIN COURSES:

-COD WITH RATATOUILLE	25,00€
- BEEF BURGUER WITH "MANCHEGO" CHEESE , CRISPY ONION AND MAYO FOAM	15,00€
-BATTERED HAKE OVER FRIED POTATOES WITH YUZU MAYONNAISE	23,00€
-BAKED COD WITH SWEET "ALIOLI"	24,00€
-CREAMIE RICE WITH MEAT AND MUSHROOM	17,00€
-GRILLED BLUEFIN TUNA LOIN OVER TOMATO AND PICKELS JELLY	26,00€
- BEEF CHEEKS STEWED IN WINE	20,00€
-BEEF TAIL STEWED AND BONELESS IN RED WINE WITH POTATOES	22,00€
-TURBOT WITH VEGETABLE WOK	26,00€
-SAUTÉED BEEF TENDERLION OVER "REVOLCONA" POTATO WITH PISTACHIO	20,00€
-GRILLED IBERIAN PORK WITH TOAST AND BLACK GARLIC MAYO	22,00€
-500GR GRILLED STEAK WITH PICKLED POTATO	29,00€

## DESSERTS:

-SPONGE CAKE WITH MILK AND CINNAMON ICE CREAM	6,50€
- TIRAMISU "LA DUQUESA"	6,00€
-GRILLED PINEAPPLE OVER SWEET RICE WITH COCONUT MILK	7,50€
-WHITE CHOCOLATE AND PISTACHIO BOWNIE WITH TANGERINE ICE CREAM	8,00€
-CHOCOLATE COULAND WITH LEMON ICE CREAM	6,50€
-CHEESECAKE JAR WITH JAM OF THE WEEK	6,00€
-YOGURT FOAM WITH PASSION FRUIT SAUCE	6,00€
-CREAMY HOT CHEESE CAKE WITH FIGS JAM	7,50€