TO SHARE...

Fine toasted bread with tomato
Hand cut bellota cured ham
Cantabrian anchovies with virgin oil
Chicken and ham croquette (unit)
Fish and seafood croquettes (unit)
Melow cod fritters (unit)
Crunchy edamame with kimchy sauce and sesame
Zuchini flower stuffed with mozzarella and anchovies cream
(unit)
Russian salad with tuna and bread
Steamed cockles
Fresh fried tiny squid
Grilled Galician razor clams (unit)
Iranian Imperial Beluga Caviar 000 (50gr.)

OUR CRUDES...

Traditional sea bass corvine ceviche
Guillemet nº 3 oyster (unit)
Oyster with Laprhoaig 10 whisky (unit)
Prawn carpaccio with wasabi mayonaise
Veal carpaccio with pistachios and parmesan cheese
Red tuna tartar with yuzum crispy Nori and sesame
Norwegian salmon tartar with rice and teriyaki

STARTERS

Ruccula, green beans and tuna sashimi salad, soy and sesame
dressing
Tempered Bimi with lime, soya sauce and toasted pumpkin
Tuna salad with seasonal tomatoes
Fresh burrata with "divino" tomatoes and pesto
Mellow potato omelette with candied onion
Our own canelloni
Suckling pig Bao with oyster mayonnaise, pickles and coriander

PASTA AND RICE

Deboned fish and sea food paella
Black rice with cuttlefish
Vegan rice with weather vegetables
Spaghetti with clams
Spaghetti with tomato sauce and parmesan
Local mushrooms risotto with foie gras

FISH AND SEAFOOD

Grilled sole with vegetables
Grilled octopus with parmentier, algae and paprika
Grilled salmon marinated with kimchi sauce, kale and rateé
potatoes
Grilled or baked wild turbot
Monkfish fillet with vegetables
"Almadraba" tuna tataki with toasted sesame
Confit cod with Bimi and Pak Choi

MEAT

Hand cut steak tartar with french fries
Roastbeef roastedwith rosemary oil
Wild chicken breast with "parmigiano reggiano" and rucola
Grilled beef fillet
Beef fillet with foie poêle, parmentier and Oporto sauce
Grilled aged beef t-bone steak (kilo)
Feroz beef and pork hamburguer with onion andmustard
mayonnaiseDeboned suckling lamb shoulder, potato "mille-
feuille" with its sauce

10% VAT Included