

Roasted meat & mustard **croquette (unit)** / 3,50

Potato & **Iberian cold meats** salad / 13

'**Bravas**' potatoes / 9

Soy marinated **salmon**, horseradish & cucumber / 15

Mackerel, bread & tomato / 14

Caleta **Prawn Carpaccio**, garlic, onion & Jerusalem artichoke purée / 20

Tuna tartare w. '**ajoblanco**' (almond soup) & herring caviar / 23

Deep fried **squid sandwich** / 12

Octopus & cuttlefish Bomb / 16

"**Fricandó**" & **Comté** sandwich / 15

Roasted chicken canelloni / 15

Pumpkin rice, **pig's trotters** and smoked eel / 25

Scallops, pork jowl & roasted cauliflower / 23

Octopus w. garlic & paprika sauce and fondant potatoes / 24

Skate wing meunière style / 23

Blowtoarched **sea bass**, tender wheat & spinach / 24

Slow cooked **veal cheek**, potato & wine shallots / 23

Slow cooked **lamb terrine**, burnt aubergine & yoghourt / 24

Iberian pork "presa" w. slow cooked 'piquillo' peppers / 24

Dry aged beef tartare w. confit egg yolk / 24

-

Condensed milk **custard** w. almond ice cream / 7

Lemon pie / 7

Rice pudding, curried pineapple and coconut sorbet / 8

Bread, chocolate, olive oil & salt / 7,5

TASTING MENU / 46 per guest

4 savoury dishes, 1 sweet dish.

Served for full table