

## To start

### Salmorejo

8,50

Traditional cold tomato soup from Andalusia, served with boiled egg and cured ham.

### Gildas

3,00 (ud.)

Classic skewer with anchovy, piparra pepper and olive.

### Lobster puff pastry bites

16,00

Six crispy puff pastry cubes filled with lobster.

### Cheese and cured meats board

32,00

Selection of cheeses and cured meats from the Balearic Islands, served with grapes and bread.

### Ibizan sobrasada patatas bravas

12,50

Fried potatoes with sobrasada-based brava sauce and aioli.

### Burrata with tomato

16,50

Creamy burrata with confit tomatoes, caramelised onion and pistachio pieces.

### Tuna tartare croissant

14,50

Crispy croissant with fresh tuna tartare and citrus dressing.

### Steak tartare croissant

14,50

Crispy croissant with steak tartare, caper and mustard dressing.

### Artichoke flowers with ham

13,00

Artichoke flowers with crispy ham (2 pcs).

### Smoked anchovy and burrata toast

11,00

Crystal bread with confit tomato, smoked anchovy and burrata.

### Roasted leeks with romesco

12,50

Roasted leeks with romesco sauce and olive oil.

## Main *courses*

**Beef cheek** 31,00

Slow-cooked beef cheek served on creamy mashed potato.

**Flame-grilled entrecôte** 38,50

320 gr of high loin Cooked in butter and herbs, finished at the table.

**Wagyu burger** 18,00

180gr of wagyu meat with gorgonzola, caramelised onion and bacon (vegan option available).

**Baked sea bass** 25,00

Baked sea bass fillets with potatoes and roasted vegetables, olive oil and a touch of lemon.

**Tuna fillet** 30,00

Tuna fillet with courgette, broccoli and onion, served with soy sauce.

**Homemade tomato tagliatelle** 17,00

Homemade pasta with tomato sauce, basil and olive oil.

**Homemade pesto tagliatelle** 18,00

Homemade pasta with basil pesto, pine nuts and parmesan.

**Duck risotto** 25,00

Creamy rice with shredded duck and mushrooms.

## **Bikinis & *salads***

**Ham, cheese and truffle bikini** 10,50

With ham, melted cheese and a touch of truffle.

**Sobrasada and honey bikini** 10,50

With Ibiza sobrasada and honey.

**Vegetable bikini** 10,50

Con verduras a la parrilla y hummus

**Caesar salad** 14,00

Romaine lettuce, breaded chicken, parmesan, croutons and Caesar dressing.

**Warm chickpea salad** 13,00

Chickpeas, quinoa, courgette, aubergine, tomato and dressing.

**Summer salad** 15,50

Lettuce, serrano ham, melon, strawberries and grapes with goat cheese and pesto.

# Wines & Spirits

## Sparkling

	Bottle	Glass
Cava Vinya Sant Manel – Xarel·lo, Parellada & Macabeo   D.O. Cava (Penedès)	19,50	7,00
Prosecco Extra Dry – Glera   D.O.C. Prosecco (Véneto, Italia)	19,50	
Champagne Lhuillier – Brut Rosé	79,00	

## White Wines

Noche de Verano – Verdejo   D.O. Rueda	18,50	6,00
Pazo Pondal – Albariño   D.O. Rías Baixas (Pontevedra)	38,25	
Godello sobre lías – Godello   Bodega Eresma	24,50	
Flor de Nit – Macabeu & Garnacha Blanca   D.O. Terra Alta	23,00	

## Rosé wines

Rosado Flor de Nit – Macabeu & Garnacha Blanca   D.O. Terra Alta	24,50	
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## Red wines

Athus Monteabellón – Tempranillo   D.O. Rioja	18,50	6,50
Monteabellón 5 meses – Tempranillo   D.O. Ribera del Duero	24,50	
Monteabellón 14 meses – Tempranillo   D.O. Ribera del Duero	38,25	
Antona García – Tempranillo   D.O. Toro	28,00	
Pago de los Capellanes Roble – Tempranillo   D.O. Ribera del Duero	27,50	

