

APPETIZERS TO START

Snacks and bites to enjoy with a cocktail.

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| Noa Bomba | 20 |
| Crispy meatballs with harissa and aioli | |
| ★ Falafel (V) | 15 |
| Fried spiced chickpeas with za'atar yogurt | |
| ★ Hummus Salad (V) | 20 |
| Creamy chickpea purée and grape salad | |
| Padrón Peppers (V) | 18 |
| Fried Padrón peppers with sea salt and baharat | |
| Home Made Pita Bread (V) | 10 |
| Toasted pita with Mediterranean spices | |
| Jamón Ibérico De Bellota | 44 |
| Spanish Ibérico ham cured for 24 months | |
| Cecina De León IGP | 45 |
| Spanish beef ham cured for 24 months | |

SMALL DISHES TO FOLLOW

Dishes to share.

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| ★ Burnt Cauliflower Salad | 23 |
| Roasted cauliflower, preserved lemon, anchovies, and plum dates | |
| Burrata With Spiced Pumpkin Salad (V) | 25 |
| Burrata cheese, pumpkin, pickles, tomatoes and tahini | |
| Mediterranean Tuna Loin | 35 |
| Sashimi tuna with marcona almonds and piparras | |
| Beef Tenderloin Carpaccio | 35 |
| Beef carpaccio with confit tomatoes and Parmesan cheese | |
| ★ Stew Lamb Kofta | 30 |
| Lamb meatballs served with fava beans and mixed herbs | |
| Chicken Skewer 'Marrakesh' Style | 25 |
| Charcoal-grilled chicken with tzatziki salad | |
| Roasted Black Cod | 39 |
| Roasted black cod with green mojo and leeks | |

PAELLA

Recommended for 1-2 or 3-4 persons.

Vegetable **29 / 39**

Snow beans, mushrooms, onions, piquillo peppers, artichokes

Meat **39 / 49**

Iberico ham, saffron, spices, roasted pork belly
Add \$28 for wagyu striploin MB7.

★ **Seafood** **41 / 51**

Squid ink, seasonal fish or shellfish

Please allow us 25 minutes of preparation time.



MAINS TO FINISH

Complete a tasteful experience.

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| Pasta Rigatoni 'Carbonara' Crispy 'guanciale' with rigatoni served with bacon emulsion | 32 |
| Pasta Puntalette & Vegetables (V) Seasonal vegetables with creamy pasta finished with cheese | 29 |
| Barbecue Blue Shrimps Rice Creamy Spanish rice with blue shrimps | 49 |
| Magret De Canard Au Miel Roasted duck breast with honey glaze and potato purée | 49 |
| Moralejo Lamb Ribs Barbecued baby lamb ribs with chimichurri and mustard sesame | 68 |
| ★ Black Angus Beef Tenderloin Roasted tenderloin with truffle mushroom and piquillo pepper <i>Great for sharing.</i> | 69 |
| Brittany Lobster (Whole) Charcoal-grilled lobster, potato foam and garlic chilli sauce | 72 |
| ★ Ibérico Suckling Pig Belly Spanish suckling pig 'Segovia' style with roasted pineapple <i>Great for sharing.</i> | 98 |

SWEETS TO INDULGE

A perfect ending.

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| Grapefruit Tart (V) Shredded grapefruit with lemon sorbet and black lime purée | 18 |
| Ice Cream Sandwich (V) Filo pastry, gelato, cherry balsamic jelly, pistachio and cardamom praline | 18 |
| Chocolate Rose (V) (G) 70% dark chocolate cannellon with rose raspberry curd and saffron osmanthus sauce | 18 |
| Banana Cheese Flan (V) (G) Banana with cream cheese, miso caramel, brown butter crumbs, and lemon sherbet | 18 |
| Truffle Cheesecake By Queic (V) Brie cheese, mascarpone, and black truffle <i>Recommended for 2 persons.</i> | 33 |