

STARTERS

"Don Bocarte" salted anchovy from the Cantabrian Sea (U)	4€
Charcoal-grilled, natural or gratinated Gillardeau N.2 oyster (U)	7€
Gilda: Olive, anchovy, and chili pepper skewer with tomato pil-pil (U)	8€
King prawn roll with soy vinaigrette and salad (U)	8€
Traditional "pringá" stew mini brioche (U)	8€
Txangurro crab mini brioche (U)	9€
Torreznos (Crispy pork belly bites)	13€
Iberian cutlet croquettes	16€
Prawn croquette	16€
Salt-baked beetroot tartare	17€
Burrata, cured pork loin, and caramelized pistachio salad	18€
Roasted pumpkin, torreznos, and pomegranate salad	18€
Selection of cheeses	19€
Matured beef steak tartare with roasted bone marrow	26€
Sea bass ceviche with smoked chilies and sea urchin	26€
Traditional steak tartare	26€
Foie gras terrine with crispy sweetbread tuile and salad	29€
Acorn-fed Iberian ham "5 Jotas" from Jabugo	36€
Imperial Caviar (30g)	95€

GRILLED VEGETABLES ON ORANGE WOOD

Roasted piquillo peppers preserved in their own juices	15€
Leeks with Comté cheese emulsion	16€
Roasted Fuentes sweet onion soup	16€
Roasted carrots with root vegetable purée and crushed pistachios	16€
Smoked tomato and pickled vegetable salad	18€

GRILLED FISH ON OLIVE WOOD

Locally sourced hake loin in pil-pil sauce	26€
Squid stuffed with its own ink	26€
Bluefin tuna cheek with root vegetable purée	28€
Tellagorri-style cod	30€
Coal-grilled octopus with creamy mashed potatoes	34€
Sea bass "a la espalda" (2 persons)	60€

ASK ABOUT OUR CATCH OF THE DAY
BREAD AND SNACK SERVICE 4€

SHOULD YOU HAVE ANY ALLERGIES, PLEASE DO NOT HESITATE TO ASK US.
PRICES INCLUDE VAT.

GRILLED MEAT ON OAK WOOD

Friesian Beef

Filet mignon (180g)	30€
Rib eye (300g)	38€
Sirloin chop with its bone (450g)	43€
Entrecôte (500g)	53€
1kg Chop	69€
1.5kg Chop	102€
Tomahawk	165€

National Charra Breed

Entrecôte (500g)	58€
1kg Chop	82€
1.5kg Chop	123€

Charolaise

Entrecôte (500g)	60€
1kg Chop	99€
1.5kg Chop	120€

Galician Blonde

Entrecôte (500g)	65€
1kg Chop	110€
1.5kg Chop	165€

Black Angus Nebraska Breed

Rib eye (300g)	58€
Rib eye (500g)	95€
Rib eye (1kg)	190€

*We offer halal meat options. Do not hesitate to ask us.

OTHER SUGGESTIONS

Matured beef burge	25€
Azulón duck cannelloni with root vegetable purée	27€
Pheasant with truffled zitone pasta	28€
Roast baby chicken in its own juice with mini corn cob (2 persons)	25€
Veal shank	69€

SIDES

Freshly cut French fries	6€
Béarnaise sauce or blue cheese sauce	6€
Sautéed vegetables	6€
Coal-grilled red peppers	7€
Caramelized onions with black garlic and thyme	7€
Potatoes gratin with cream and cheese	7€
Creamed spinach	7€
Ash-roasted baked potato	7€