

DELICAT

- Acorn-fed Iberian ham /22€
- Cheese board – cow –sheep– goat /13€
- Smoked sardine on glass bread /4€
- Foie parfait terrine – brioche bread /19€
- Coca bread with tomato /€3.50

TARTAR - CARPACCIO

- Classic steak tartare / 25€
- Red tuna tartar – hazelnut oil / 22€
- Salmon and sea bass tartare /19€
- Veggie tartar with vegetables /14€
- Scallop nut carpaccio /19€

GAZPACHO - CREAM

- Gazpacho with chunks of melon and red rice /€11
- Nelson carrot sling – chantilly mustard crumble /€11

SALAD

- Tuna belly – tomato– spring onion – black olive /16€
- Burrata – Pancetta – Pecorino – trocadero /15€
- Quinoa and bulgur – “Pedrosillano” chickpea – mango – almond /14€
- Steamed vegetable panache – blood orange vinaigrette /€14
- Orecchiette e fagioli – grilled cod /14€

MEAT

- Waldorf or Plant Based beef burger /€19
- Burrito three meats – pico de gallo – cilantro and lime /19€
- Bakso ayam – chicken meatballs – Kacang sambal /17€
- Iberian pork ribs lacquered with Jamaican Jerk /18€
- Grilled sirloin steak with potato gratin – rosemary juice /24€

FISH

- Turbot flan – citrus sauce and lumpfish caviar /19€
- Thai prawn curry – jasmin rice /20€
- Otak – Sea bass otak – peanut saté /19€
- Bahn Xèo – Vietnamese crab crepe /18€

SWEET

- Tarte Tatin /7€
- Mel i killed with nuts / €7
- Antillean chocolate ganache /7€
- Revani drunk / 7€
- B&J's ice cream terrine / 7€
- Plum tart / 7€

Bread service €1.50

VAT included (we have information for people with allergies or intolerances)