

STARTERS

- Fried artichokes 8,50€
- Sweet and sour eggplant 8€
- Cantabrian anchovies and “pan con tomate” 15€
- Hummus with “pico de gallo” and fried yucca 11€
- Guacamole with tortilla chips 12€
- Salmon tartar with mango and yucca 18€
- Duck spring rolls with hoisin sauce (3uts) 11€
- Corn tortillas with red tuna and chipotle mayonaise (3uts) 13€
- Roast beef carpaccio with gorgonzola cheese, arugula, soy sauce and vinegar 20€
- Iberian ham with “pan con tomate” 26€

SALADS AND GREENS

- Sauteed Bok choy and shitake 11€
- Green salad with hearts of palm 12€
- Quinoa salad with papaya, mint, cucumber and carrot 15€
- Salmorejo with a side of egg and ham 15€
- Tomato glazed in basil with mozzarella foam 15€
- Burrata with roasted tomatoes, olives salt and grisinis 14€
- Grilled white asparagus with romesco sauce and ali-oli 15€

FISHHH RAW BAR

OYSTERS

- **Oysters Louis N°2 (BIG)** 3,90€/UNIT
- **Oysters Louis N°4 (SMALL)** 2,85€/UNIT
- **Assorted oysters Louis** 38€

CRUSTACEANS

- **King Crab Tapa FISHHH** (30G) 8,80€/UNIT
- **King Crab Leg FISHHH** (4 TAPAS, 160G) 34€
- **Txangurro rolls** 3€/UNIT
- **1/2 King Crab leg** (80G) 21€/UNIT
- **Txangurro** 8€

MEAT

- Free range chicken with piquillo peppers and mashed potatoes 16€
- Burger with mozzarella and grilled tomato 14€
- Beef tenderloin (200gr) with Bearnaise sauce and fries 23€
- T-bone with pont neuf potatoes and endive salad 52€ (2PAX)
- Grilled beef ribs with cesar salad 20€
- Crispy Peking duck 21€
- Beef steak tartar 21€
- Grilled Iberian pork loin with Bok choy 19€
- Lamb kebab with tzatziki and salad 17€

*WE HAVE HAMBURGER FOR CELIACS

PASTA

- Goat cheese ravioli with tomato sauce and hazelnut pesto 18€
- Tagliolini Cipriani with fresh black truffle 20€
- Rigatoni with crayfish 22€

*WE HAVE SPAGHETTI OR PENNE FOR CELIACS

WE HAVE INFORMATION AT YOUR DISPOSAL FOR PEOPLE WITH FOOD ALLERGIES .

FISH

- Low temperature Salmon baked with celeri puree 18€
- Seared red tuna with tobiko and barbecue sauce Japanese style 22€
- Black cod with sweet and sour eggplant 28€
- Oven roasted fish with scalloped potatoes, roasted peppers, and Bilbaína sauce 26€
- Cuttlefish, vegetables, coriander and basil curry 18€
- Grilled octopus with patacón and lombarda salad 22€
- Scallops with bacon, boby beans and martini rosso 20€

RICE

- Squid, shrimp, and clams 19€ P.P (2PAX)
- Catalan sausage, mushrooms and asparagus 19€ P.P. (2PAX)
- Grilled vegetables 17€ P.P (2PAX)
- Wild rice with vegetables and mustard 16€
- Melow rice with octopus and prawn 19€

LUNCH MENU

Monday
Vegetables day

Tuesday
Meat day

Wednesday
Rice or pasta day

Thursday
Stew day

Friday
Fish day

SIDES

- Sweet and sour eggplant 5€
- Wild rice with vegetables and mustard 8€
- Wood fire roasted piquillo peppers 6€
- Creamy truffle mashed potato 6€
- Sauteed vegetables and tubers 6€
- French fries 4€
- Tempura pipette 6€

WINE

RED

- **Emilio Moro Finca Resalso** Glass 3,75€/Bottle 18€
- **Oh de Romaila** Glass 3,75€/Bottle 18€
- **Marqués de Murrieta reserva** Glass 4,25€/Bottle 25€
- **Marqués de Vargas** Bottle 28€

ROSÉ WINE

- **Gran Caus Rosado** Glass 3,5€/Bottle 21€

WHITE

- **Pazo de Barrantes** Glass 3,75€/Bottle 20€
- **Naia** Glass 3,75€/Bottle 20€
- **Gran Caus** Glass 3,75€/Bottle 23€
- **Pazo San Mauro** Bottle 25€
- **Ardeche Louis Latour** Glass 3,90€/Bottle 25€

CHAMPAGNE

- **Möet Chandon** Bottle 65€
- **Veuve Cliquot** Glass 13€/Bottle 65€

CAVA

- **Gramona Brut Imperial** Glass 7€ /Bottle 24€
- **AT Roca Rosado / Brut 2014** Glass 7€ / Bottle 36€
- **AT Roca Brut 2014** Glass 7€ / Bottle 28€