

Here's the...

## / Menu /

*tender loving care straight  
from the kitchen stoves...*

### PICK AND SHARE

*...use your fingers or, at most,  
some cocktail sticks*

#### Spreads

- Miso Aubergine Hummus with Papadum - 4.20 €
- Cream Cheese with Sweet & Sour Pineapple - 4.50 €
- Foie Micuit with Disaronno, Pear and Cheese - 6 €

Vintage-style papas BRAVAS (potatoes in spicy red sauce) - 6,50 €

"Vietnandalusian" rolls with: - 5 €

- Korean Garlic King Prawns
- Chicken Curry, Onion and Raspberry Sweet Chili

Alcazaba mint-seasoned lamb pastries - 8 €

Mushrooms, caramelized Onion and Blue Cheese Croquettes - 9 €

Grilled Eggs with Yakitori Pluma, Mushrooms  
and Asparagus - 12 €

Duck Risotto with Mushrooms and smoked Scarmoza - 12 €

Coca-Pizza with Tomato, Mozzarella, Smoked Meat from León  
and Truffle - 12 €

### GREENS, HOW I WANT SOME GREENS

Cous Cous Salad with Feta, Nuts, Kalamata  
and Tomato with Harissa and Basil - 9 €

Baby leaf Salad with Miso chicken,  
Sugared Almonds and Citrus Dressing - 8.50 €

"Batik Style" Russian Salad with prawns - 8 €

Ajococo (Chilled Garlic and Almond Soup with Coconut),  
Marinade Salmon and Pedro Ximénez Pearls - 7 €

### EXOTIC TRIP TO...

Pompano Ceviche with Green Curry and  
locally grown Avocado - 9 €

Flambé Duck Tataki with Shiitake Ragoût - 14 €

Red Tuna Tartare with Teriyaki, Siracha, Citrus Fruits  
and Crunchy Seaweed - 15,50 €

Smoke & Roast Octopus with Yuka and Truffle mash  
and Candied Peppers - 12 €

Butterfish Tiradito with Miso, Ponzu and Masago - 11 €

\* If you suffer from any food allergies  
or intolerances, please ask for  
our special menu.

*...is turned  
into colours*

/ Menu /

## HAMBURGERS...OR...

*"Munching away"*

Ox burger with truffles, Edulis mushrooms  
and "red" cheese - 5,50 €

*La Finca* Pastrami Sandwich with Pickles  
and aged Cheddar - 5,50

Cajun Chicken Bagel with Roasted Veggies, Brie  
and Black Garlic - 5,50 €

Pork Rib Kebab with Green Chimichurri  
and Chipotle Mayo - 5,50 €

## LET'S CARRY ON THEN...

*From the sea to the mountains...  
uhhh, passing through the Batik!*

Roasted Codfish with Black Noodles and Saffron Alioli - 15 €

Roasted Salmon with Citric Curry and Wok Veggies - 16 €

Grilled Tuna, Piquillo Peppers and Garlic Sauce  
with Gochujang - 18 €

Scallops with Low Fried Artichokes, dates  
and Pork Jowl with Pepper - 18 €

Teriyaki Pork Cheeks with Truffle Parmentier  
and Sautéed Mushrooms - 16 €

Grilled Iberian Pork shoulder with Wine and Pear Sauce - 18 €

Mature Beef Ribs with our JimBeam Bourbon BBQ - 18 €

Duck glazed with Tangerine and Vermicellis with Mangetout  
and Portobellos - 17 €

## DESSERT ANYONE?

*Sweet tooth, leave some room  
for the sweets!*

Chocolate - Caramelia - Pear - 6 €

Tocino de Cielo, Lemon Peel Ice Cream  
and Almond Cake - 6 €

Cream Cheese with Strawberries and Cinamon Crumble - 6 €

Toffee banana cup with white chocolate  
and a light passion fruit mousse - 6 €

Hazelnut and Almond Coulant with Raspberry Sorbet - 6 €

*Is that all?*