

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 €
- Foi Micuit with Disaronno, Pear and Cheese - 6 €

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

"Vietnandalusian" rolls with: - 5 €

- Spicy Tuna with Leek and Ginger
- Chicken Curry, Onion and Raspberry SweetChili

*Our flavourful spreads
will keep you busy
for quite some time.*

Alcazaba mint-seasoned lamb pastries - 8 €

Mushrooms, caramelized Onion and Blue Cheese Croquettes - 9 €

63° Egg with Yakitori Pork Gizzard
Mushrooms and Asparagus - 12 €

Duck Risotto with Mushrooms and smoked Scarmoza- 12 €

Coca-Pizza with Tomato, Smoked Meat, Watercress
and Payoyo Cheese - 12 €

GREENS, HOW I WANT SOME GREENS

Nazarí Tabbouleh with raisins and spearmint...

Tabbouleh made in our own way... - 7.50 €

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

"Batik Style" Russian Salad with prawns - 8 €

Salmon Tataki Salad, Cashew nuts, dry cherry tomatoes
and a Sesame Dressing - 10 €

*Salad
cocktails*

EXOTIC TRIP TO...

Sea Bass Ceviche with Green Curry and
locally grown Avocado - 9 €

Flambé Duck Tataki with Shiitake Ragoût - 14 €

Aburi Salmon with Sweet Onion Sauce, Vanilla and Lime - 12 €

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 €

Carnitas Taco with Avocado and Kimchee - 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!*

Low Fried Cod Fish with Sweet & Spicy Chickpeas - 15 €

Roasted Salmon with Green Pepper Sauce
and Cauliflower Cous-cous - 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 €

Our own Pekin Duck, celery rave and Baby Corn on the cob - 17 €

DESSERT ANYONE?

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

70% Chocolate and Coffe-Caramel Ganache - 6 €

Carrot Sponge Cake, Tangerine Soup
and Green Apple Ice-Cream - 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?