

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

- Gildas spread with Txakolí (Basque white wine) emulsion - 4 €
- Cheese Cream with Peach Jam - 4.20 €
- 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
- Pork with Achiote and Chile Pasilla

*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 €

Scrambled eggs with Oxtail and fresh Spring Onion - 12 €

Duck Risotto with Mushrooms and smoked Scarmoza- 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 €

Beetroot Gazpacho with Mozzarella pearls,
Basil Slush and Black Olive Chips - 8 €

*Salad
cocktails*

EXOTIC TRIP TO...

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

Aburi Salmon, Wakame salad and
Wasabi-seasoned Edamame - 14 €

Spicy red Tuna Tartare with Kewpie Mayonnaise - 15.50 €

Cold smoked Salmon Tartare with pickle Mayo and Dill Slush - 15 €

Grilled Octopus with Pumpkin,
PakChoi and green Mojo (sauce) - 12 €

Butterfish Usuzukuri glazed with
Soya and Orange - 9 €

* 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 hamburger with truffles, Edulis mushrooms
and "red" cheese - 5,50 €

Carnitas Taco with Avocado and Kimchee- 5,50 €

Stewed chicken Brioche with
Red Curry and Fresh Aurugula- 5,50 €

Riofrío trout burger with black garlic mayonnaise- 5,50 €

LET'S CARRY ON THEN...

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

Gratiné Cod with Macadamia walnuts Ali Oli - 15 €

60° Hake with Coconut, Curry and Lemongrass - 16 €

Red Tuna Tataki with sauteed vegetables and Teriyaki - 16 €

Soba with Ribs and Jumbo Shrimps,
Unagai and Candied Sesame - 15 €

Steak Tartare with Sichuan Pepper Ice-cream - 16.50 €

Iberian pork shoulder with roasted vegetables
and Herbes de Provence - 18 €

Grilled beef tenderloin with truffle potato purée - 20 €

Our own Pekin Duck, celery rave and Ear of Maice - 17 €

DESSERT ANYONE?

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

Chocolate and raspberry textures - 6 €

Lime-Lemon-Yuzu, mint sponge-cake
and Mojito slush - 6 €

Cheese Cream with Strawberries and Cinamon Crumble - 6 €

Toffee banana, white chocolate
and passion fruit foam cup - 6 €

Amaretto soaked Cake with Watermelon and Peach - 6 €

Is that all?