

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

- Vanilla pumpkin hummus with Feta and candied pine nuts - 4.50 €
- 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 kingprawns
- Ras el hanout chicken and moorish mayo

Alcazaba mint-seasoned lamb pastries - 8 €

Mushrooms, caramelized onion and blue cheese croquettes - 9 €

63° Egg with smashed potatoes and desalted codfish with garlics - 12 €

Duck risotto with mushrooms and smoked Scarmoza- 12 €

Crunchy coca pizza with salmon, mozzarella, oregano tomato, pesto and arugula - 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 €

Crunchy goat cheese salad with nuts, grilled corn and dry tomato dressing - 10 €

EXOTIC TRIP TO...

Pompano ceviche with green curry and locally grown avocado - 9 €

Aburi salmon, wakame salad and candied edamame with wasabi - 12 €

Red tuna tartare with teriyaki, sriracha, citrus fruits and crunchy seaweed - 15,50 €

Roasted octopus, sweet almond hummus and black salt- 15 €

Codfish carpaccio, pistachio oil, dry tomato and olive chips - 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 €

Cumin lamb brioche with emmental and
fresh herbs mayo - 5,50

Cajun chicken bagel with roasted veggies, Brie
and black garlic - 5,50 €

Pork tacos with ranchera sauce, pico de gallo
and coriander - 5,50 €

LET'S CARRY ON THEN...

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

Grilled hake with coconut-curry-citronella and
two textures quinoa - 16 €

Roasted salmon with green mole, crunchy bimis and
fried rice - 16 €

Grilled tuna, Piquillo peppers and garlic sauce
with gochujang - 18 €

Scallops with low fried artichokes, dates
and pork jowl with pepper - 18 €

Segovia suckling pig lacquered with banana and
papaya textures - 19 €

Grilled pork shoulder with boletus sauce and garlic potatoes
with wild asparagus - 17 €

Mature beef ribs with our Jim Beam Bourbon BBQ - 18 €

Duck glazed with tangerine and vermicellis with mangetout
and portobellos - 17 €

DESSERT ANYONE?

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

White chocolate brownie with pistachio cream and candied
Corn Flakes - 6 €

Velvety chocolate, pink pepper and vanilla soup - 6 €

Candied dulce de leche foam and langues de
chat biscuits - 6 €

Cream tiramisú cup with coffee and almond- 6 €

Hazelnut and almond coulant with raspberry sorbet - 6 €

Is that all?