

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 €

- Foie Micuit with smoked corn and passion fruit yogurt - 6 €

Peach cold soup with red wine slush - 6 €

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

"Vietnandalusian" rolls with: - 5 €

- Korean garlic kingprawns

- Chicken with beetroot Chutney and Satay sauce

Alcazaba mint-seasoned lamb pastries - 8 €

Mushrooms, caramelized onion and blue cheese croquettes - 9 €

Scrambled eggs with seven spices and cured salmon tartare - 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 €

Russian salad Batik style with tuna belly - 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 €

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

Octopus tiradito with anticucho sauce and
roasted peppers salad - 12 €

Fried butterfish tataki with shichimi togarashi salt - 12 €

* 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 pita with yogurt and mentholated
knob celery - 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!*

Lobster and pumpkin risotto with Parmesan crunch - 16 €

Baked codfish, baby potatoes with capers and tomato
pesto with anchovies and fried garlic - 16 €

Glazed salmon with coco Parmentier and crunchy broccolini - 16 €

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

Scallop with roasted and truffled cauliflower risotto - 18 €

Steak tartar with hazelnut praline and homemade
lemon marmalade - 18 €

Chateaubriand with mushroom mix and green asparagus - 22 €

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

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

Salt-cured duck, crunchy migas with hog jowls and creamy
osmotized melon with Martini Bianco - 18 €

DESSERT ANYONE?

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

White chocolate, kumquat and Coca-Cola - 6 €

Three textures mandarine - 6 €

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

Three cheeses bombon with blackberries and
crunchy cover - 6 €

Chocolate coulant with mango ice cream - 6 €

Is that all?