

SALADS

- Beetroot, mizuna and basil carpacio 14 €
- Spicy green leaves with ethiopian dressing and berries 17 €
- Vitamin K salad 19 €
- Buckwheat assaffa with passion fruit 22 €
- Persea salad with green papaya and peanuts dressing 22 €
- Burrata salad with garden tomato 24 €

RAW & SUSHI



- Oysters (Paris, Hong Kong or Piri piri) 10 €/unit
- Spicy tuna uramaki with dutch cucumber 24 €
- Ora king salmon uramaki with rocket and yuzu 25 €
- Lemon fish sashimi with kombu seaweed ponzu 26 €
- Sashimi moriwase (6 pieces) 34 €
- Cured sea bass with smokey maple dressing 28 €
- Nigiri moriwase (6 pieces) 32 €
- Galician beef steak tartare 33 €
- Red tuna tartare, quail egg and shiso in tempura 34 €

AARDE OVEN

- Pizza with mortadella 28 €
- Pizza with picanton chicken piri-piri and portobello 29 €
- Pizza with wagyu cured ham, rocket and parmesean cheese 32 €
- Pizza with morel mushroom 36 €
- Chingulugulu lasagna 24 €

TO SHARE

- Tandoor-baked cauliflower with sijilmasa spices 22 €
- Griled baby carrot with bimi and avocado honey 25 €
- Vegetables wok 25 €
- Gombo green curry with sweet basil and spinach 26 €
- Kamba-wanazi 33 €
- Semolina risotto with black truffle 26 €
- Red prawn jollof rice 34 €
- Roasted aubergine with black garlic emulsion and leg egg yolk 24 €
- Grilled broccoli with fried Kale and curry sauce 24 €
- Grilled artichokes with Béarnaise sauce 27 €



MEATS ON BRAAI

- South African style picanton chicken piri-piri 28 €
- Galician beef tenderloin 36 €
- Jose María veal scallop 38 €
- Black angus skirt steak 40 €
- Wagyu denver steak 47 €
- Dry-aged beef rack 96 €
- Chilean wagyu tenderloin 110 €

GRILLED FISH

- Wild turbot 80 €/kg (2 pax)
- Wild sea bass 70 €/kg (2 pax)
- Bocinegro Snapper 70 €/kg (2 pax)

FISH

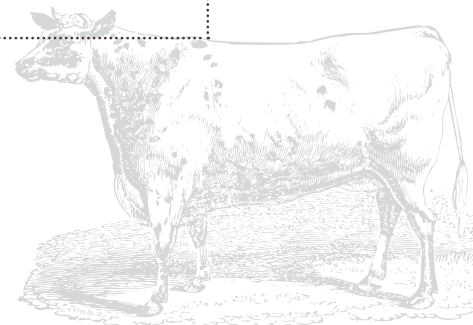
- Char-grilled baby scallop with sweet potato purée 5,5 €/unit
- Wild hake with veggies and garlic 32 €
- Grilled carabinero prawn from Huelva 35 €/unit
- Red tuna with cuca preta sauce 35 €
- Grilled sea bass with vegetables 38 €
- Spanish monk fish with habanero sauce 39 €

RICES

(MIN 2 PAX)

DE 12:30 A 17:30

- Paella Aarde with "picantón" 30 €/p.p.
- Black rice with scallops and crab 34 €/p.p.
- "A banda" rice with pixín and razor clams 35 €/p.p.
- "A banda" rice with crayfish 38 €/p.p.
- Gandía fideua with clams and baby squid 30 €/p.p.
- Mushroom rice and butifarra del Perol 32 €/p.p.



Se lleva a cabo la congelación previa del pescado que va a ser consumido en crudo o semicrudo, cumplimiento con el REAL DECRETO 1420/2006, de 1 de diciembre, sobre prevención de la parasitosis por Anisakis. Se encuentra información de alérgenos a disposición del consumidor según lo establecido en el Reglamento EU 1169/2011.

Los precios incluyen el 10% de IVA. Pan de nuestro obrador 3€. Este precio se verá incrementado un 10% en terraza.