

## Salads

Beetroot, Mizuna  
and Basil Carpaccio

Spicy Green Leaves with Ethiopian  
Dressing and Berries

Vitamin K Salad

Persea Salad with Green  
Papaya and Peanuts Dressing

Burrata Salad  
with Garden Tomato

King Crab Salad

## Raw & Sushi

Spicy Tuna Uramaki  
with Dutch Cucumber

Ora King Salmon Uramaki  
with Rocket and Yuzu

Scallop with Foie Nigiri

Wagyu with Caviar Nigiri

Nigiri Moriawase

Lemon Fish Sashimi  
with Kombu Seaweed Ponzu

Sashimi Moriawase

Cured Sea Bass  
with Smokey Maple Dressing

Red Tuna Tartare, Quail Egg  
and Shiso in Tempura



## To Share

Chingulugulu  
Lasagna

Semolina Risotto  
with Black Truffle

Red Prawn  
Jollof Rice

Galician Beef  
Steak Tartare

Pizza with Mortadella

Pizza with Picanton Chicken Piri-piri  
and Portobello

Pizza with Wagyu Cured Ham,  
Rocket and Parmesan Cheese

Pizza with Morels

Kamba-wanazi

## Our Vegetables

Tandoor-baked Cauliflower  
with Sijilmasa Spices

Grilled Broccoli with Fried Kale  
and Curry Sauce

Grilled Wild Asparagus  
with Romesco Sauce

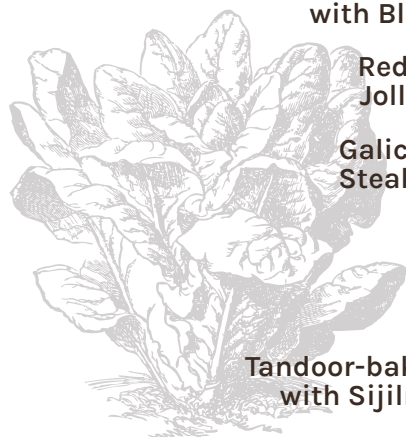
Roasted Aubergine with Black Garlic  
Emulsion and Duck Egg Yolk

Baby Carrots with Bimi  
and Avocado Honey

Vegetables Wok


Vegetable Stew,  
Ham and Rye Soup

Gombo Green Curry with Sweet  
Basil and Spinach



The fish to be consumed raw or semi-raw is frozen beforehand,  
compliance with ROYAL DECREE 1420/2006, 1st of December, on the prevention of Anisakis parasitosis.  
Allergen information is available to the consumer in accordance with EU Regulation 1169/2011. Prices include 10% VAT.  
Bread from our bakery 3€.

This price will be increased by 10% on the terrace.



## Fishes

Wild Hake with Veggies  
and Garlic

Corvina Fish  
and Prawns Stew

Red Tuna  
with Cuca Preta Sauce

Grilled Sea Bass with Thai Sauce  
and Kenyan Haricot

Spanish Monkfish  
with Habanero Sauce

Wild Sea Bass

Wild Turbot

## Grilled Meats

South African Style Picanton  
Chicken Piripiri

Galician Beef Tenderloin

José María Veal Scallop

Black Angus Steak  
Marinated with Chimichurri

Wagyu Denver Steak

Josper Roasted Rib  
with Cassava Purée

Dry-aged Beef Rack

Chilean Wagyu  
Tenderloin

## Rices

Minimum 2 ppl · Until 17:30

Paella Aarde  
with “Picantón”

Gandía Fideuá with Clams  
and Baby Squid

Mushroom and  
Butifarra Rice

Black Rice with Scallops  
and Crab

“A banda” Rice with Pixín  
and Razor Clams

“A banda” Rice  
with Carabineros

## Gourmet Delights

Oyster  
(Salsa Paris, Hong Kong o Piri-Piri)

Charcoal-grilled Scallops  
with Sweet Potato Cream

Charcoal-grilled Carabinero  
Prawn of Huelva

Oscietra Caviar (50gr)

Oscietra Caviar (100gr)

Beluga Caviar (50gr)

Beluga Caviar (100gr)

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