



BITES

MORCILLA SAUSAGE* wild banana prawn, cayenne & guindilla. **42 ea**
WAGYU TARTARE hash brown, bluefin tuna, manchego. **45 ea**
CRUDO TARTLETTE salmon roe, pickle seaweed, lime zest. **70 ea**
GILDA* chistorra, don bocarte boquerones, manzanilla olive. **75 ea**
JAPANESE SARDINE pepper escabeche, strawberry. **80 ea**
PAPUAN MUD CRAB carrot rice frito, banana pepper. **55 ea**
SCALLOP & SQUID SKEWER* lardo, schmaltz, fermented citrus. **110 ea**

PRELUDE

WOODFIRED BREAD dried tomato, anchovy butter. **65**
PALETA IBERICO CON CHIP* jamon cecina pablo, chips & guindilla. **280**
BABY CALAMARI AL AJILLO pimento, pickle onion, salsa tinta. **170**
IBERICO JOWL SKEWER* pimento glaze, horseradish & salad. **160**
KAIMANA FLOWER PRAWN pimento butter. **110/pc**

SUBSTANTIAL

14 DAYS AGED DUCK* pork & neck sausage, berries & PX sauce. **380**
WHOLE ROASTED CHICKEN morel, parsley & liver sauce. **210/400**
ORGANIC BLACK PORK* mustard & apple cider sauce, garlic. **190/100 gr**
GRILLED ALFONSINO sakoshi oyster aioli, heirloom tomato vierge. **420**
CARRILLADA* braised beef shank, smoked ham, beans & guindilla. **390**
200GR WAGYU DENVER MB9 mashed rutabaga, horseradish. **670**

ARROZ

CHORIZO* sofrito, cured chorizo, guindilla salad. **520**
GAMBAS patagonian prawn, salmoretta. **550**
IBERICO NECK* sofrito, rosemary, grilled shishito pepper. **670**

COMPLEMENT

DESIREE POTATO rosemary salt. **80**
GREEN SALAD fresh salanova with dijon dressing & soft herbs. **70**
LETTUCE & HEIRLOOM TOMATO tomme cheese, walnut, green goddess. **90**
WHITE ASPARAGUS seasonal vegetable, baby capers, olive. **170**
MARINATED PEPPER roasted with sherry & oyster sauce. **140**

TREAT

FORMATGE ICE CREAM sidra reduction. **70**
BLOOD ORANGE GRANITA coconut & lychee sorbet, chamomile. **80**
DUCK EGG CREME CATALANA candied orange & vanilla. **90**
ABINAO CHOCOLATE monti iblei olive oil. **100**
WARM TOMATO TART spiced frangipane, brie gelato. **120**

