



















STARTERS

VAT INCL. €

GRILLED CRYSTAL BREAD "WITH OR WITHOUT TOMATO"		6
COPPA  SELITO Declared, best iberian in the world		24
ROASTED AUBERGINE TOAST		14
CREAMY HOMEMADE CROQUETTES (Unit price)	     	2.50
GRILLED COW SWEETBREADS	 	20
BLACK PUDDING FROM BURGOS WITH CONFIT RED PEPPERS		17
GRILLED ARBIZU CHISTORRA WITH ROASTED ONION		17
PREMIUM CUTLET CARPACCIO WITH 45 DAYS OF MADURATION		26
PREMIUM BEEF STEAK TARTARE (45 DAYS OF MADURATION)	 	28
FRIED CALAMARI WITH MAYO-KIMCHEE SAUCE AND LIME	 	20
PRAWN PILPIL	 	18

FRESH PASTA








⊘ €

BURRATA RAVIOLI WITH BOLETUS EDULIS AND TRUFFLE CREAM 🍽️🍷 24

OXTAIL CANNELLONI, MUSHROOMS AND GRUYÈRE CHEESE 🍽️🍷 24


SEASONAL SALAD

IVA INCL. €

TRUFFLED BUFFALA BURRATA (200GR) ARUGULA, DRIED TOMATO	 	17
MEDITERRANEAN SALAD (EGGPLANT,TOMATO,FETA CHEESE,CUCUMBER)	 	17
GRILLED AVOCADO, PESTO SAUCE, FETA CHEESE AND PINE NUTS	 	17
VARIETY OF SEASONAL SEASONED TOMATOES		15

CATAPLANA "SPECIALTY"

MIN 2 PEOPLE PRICE PER PERSON €

PORTUGUESE NATIONAL BLUE LOBSTER CATAPLANA  85

National lobster, prawns, squid, coriander and creamy white wine sauce

Our house specialty, true to the original recipe served on the beach in Guincho, Portugal.
Served in a copper cauldron. "La cataplana"

ii Is one of those dishes that brings happiness!!

CHEF'S SUGGESTIONS

Our chef, Aquiles Fernández, welcomes you and offers you suggestions made with fresh seasonal products that he selects daily at the market.




* Ask for daily chef suggestions.

SMOKE & WOOD "THE TASTE OF THE EMBERS"

MATURE COW BURGER (100/200GR)	16/18
IBERIAN LAGARTO BY JOSELITO Declared, best iberian in the world	26
IBERIAN PRESA BY JOSELITO Declared, best iberian in the world	28
IBERIAN SECRETO BY JOSELITO Declared, best iberian in the world	28
IBERIAN MIXED GRILL BY JOSELITO - 2 People.	60
FIELD CHICKEN MARINATED AND SMOKED ON WOOD OVEN	24
SUCKLING PIG ROASTED IN THE OVEN (boneless)	30
1/4 NATIONAL PREMIUM ROAST SUCKLING LAMB - 2 People	55
GRILLED SUCKLING PREMIUM LAMB CHOPS	25
BLACK ANGUS RIBEYE 350GR	30
EUROPEAN BEFF CHOP WITH 45 DAYS OF MATURATION	75/KG



FROM THE SEA TO THE GRILL

VAT INCL. €

GRILLED NATIONAL BLUE LOBSTER	Price per 100 Gr		14
SEA BASS/ SEA BREAM/ TURBOT	Price per kg.		70
MARKET FISH OF THE DAY			PA/M

SIDE DISHES

VAT INCL.  €

FRENCH FRIES	4,00
ROASTED POTATOES WITH GARLIC AND ROSEMARY	5,50
SOTÉ POTATOES WITH GARLIC BUTTER AND HERBS	 5,50
SEASONAL VEGETABLE STIR FRY	7,50
PADRÓN GREEN PEPPERS	4,50
CONFIT GRILLED RED PEPPERS FROM LODOSA (6 Unit)	 10,00
LETTUCE AND FRESH ONION SALAD	3,50

SAUCES (ALL MADE IN HOME)

VAT INCL. €

CHIMICHURRI / ALIOLI	 	2,00
GREEN PEPPER / MUSHROOM AND TRUFFLE	 	4,00
BERNESE SAUCE	  	4,50

* Our sauces are made at the moment so they must be ordered to avoid delays.

INFORMAZIONE SULLA PRESSIONE

IN ACCORDANCE WITH REGULATION (UE) No 1169/2011 ON INFORMATION ALIMENTARIA TO CONSUMERS,
WE INFORM THEM THAT THE PRODUCTS INCLUDED IN THIS LETTER, THEY MAY CONTAIN ALLERGENS.

*All our fish have been frozen for at least 48 hours prior to consumption in order to guarantee the absence of anisakis.

