

STARTERS

VAT INCL. €

GRILLED CRYSTAL BREAD "WITH OR WITHOUT TOMATO"	🍷	14
ROASTED AUBERGINE TOAST	🍷	18
COPPA JOSELITO Declared, best iberian in the world		26
GRILLED ARTICHOKE FLOWERS		18
CREAMY HOMEMADE CROQUETTES (Unit price)	🍷🍷🍷🍷🍷🍷🍷	2.50
GRILLED FRESH CHEESE PROVENÇAL STYLE	🍷🍷🍷	18
GRILLED COW SWEETBREADS	🍷🍷	25
BURGOS ARTISAN BLACK PUDDING WITH LODOSA PEPPERS	🍷	20
GRILLED ARBIZU CHISTORRA WITH ROASTED ONION	🍷	20
PREMIUM CUTLET CARPACCIO WITH 45 DAYS OF MADURATION	🍷	32
PREMIUM BEEF STEAK TARTARE WITH GRILLED MARROW BONE	🍷🍷	35
FRIED CALAMARI WITH TARTAR SAUCE	🍷🍷🍷	22
PRAWN PILPIL	🍷🍷	22
SOUP OF THE DAY	🍷🍷🍷🍷🍷🍷🍷	P/AM

FRESH PASTA

€

PASTA FUSILLI BOLOGNESE	🍷🍷	26
GENOESE PESTO PASTA, APUGLIA BURRATA AND PINE NUTS	🍷🍷🍷🍷	28
MASCARPONE RAVIOLI IN GORGONZOLA SAUCE WITH PEARS	🍷🍷🍷🍷	30
BLACK CUTTLEFISH TAGLIOLINI WITH RED CARABINEROS SHRIMP	🍷🍷🍷🍷🍷	40
SPAGHETTI AGLIO OLIO WITH MEDITERRANEAN PRAWNS	🍷🍷🍷🍷	30

SEASONAL SALAD

IVA INCL. €

MEDITERRANEAN SALAD OF AUBERGINE AND ROASTED PEPPERS Feta cheese, tomato, cucumber, walnuts, olives, dill & pickled onion	🍷🍷🍷	26
GRILLED AVOCADO WITH GENOVESE PESTO & STRACCIATELLA Arugula, tomato, pine nuts, cucumber, onion, piparra and olive	🍷🍷🍷	26
PROVENCE-STYLE FRESH BURRATA SALAD Arugula, tomato, pine nuts, avocado, truffle, garlic croutons and olive.	🍷🍷🍷🍷	24
GREEN ARTICHOKE SALAD WITH COPPA & LEMON VINAIGRETTE	🍷🍷	22
CONFIT RED PEPPER & TOMATO SALAD WITH TUNA AND ONION	🍷🍷	24
SEASONAL SEASONED TOMATO	🍷	18

CATAPLANA "ESPECIALTY"

MIN 2 PAX.

IVA INCL. €

PORTUGUESE NATIONAL BLUE LOBSTER CATAPLANA	🍷🍷🍷🍷🍷🍷	110
National blue 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"		

SMOKE & WOOD "THE TASTE OF THE EMBERS"

€

MATURE COW BURGER (100/200GR)	🍷🍷🍷	22/26
IBERIAN LAGARTO BY JOSELITO Declared, best iberian in the world		30
IBERIAN PRESA BY JOSELITO Declared, best iberian in the world		30
IBERIAN SECRETO BY JOSELITO Declared, best iberian in the world		30
BBQ IBERIAN SELECTION MIX BY JOSELITO - 2 People.		75
SMOKED AMERICAN DUROC RIBS	 🍷	35
FIELD COQUELET MARINATED AND SMOKED ON WOOD OVEN	🍷	28
1/4 NATIONAL PREMIUM ROAST SUCKLING LAMB	🍷	P/AM
GRILLED SUCKLING LAMB CHOPS		30
BLACK ANGUS RIBEYE 350GR		38
PREMIUM BEFF CHOP WITH 45 DAYS OF MATURATION		85/KG

FROM THE SEA TO THE GRILL

VAT INCL. €

GRILLED NATIONAL BLUE LOBSTER	Price per 100 Gr	🍷	18
SEA BASS/ SEA BREAM/ TURBOT	Price per kg.	🍷	75
MARKET FISH OF THE DAY		🍷	P/AM

SIDE DISHES

VAT INCL. €

FRENCH FRIES		5,00
ROASTED POTATOES WITH GARLIC AND ROSEMARY		5,50
SOTÉ POTATOES WITH GARLIC BUTTER AND HERBS	🍷	6,00
SEASONAL VEGETABLE STIR FRY		15,00
PADRÓN GREEN PEPPERS		6,00
GREEN SALAD OF LETTUCE & FRESH ONION		5,00

SAUCES (ALL MADE IN HOME)

VAT INCL. €

CHIMICHURRI / ALIOLI	🍷🍷	3,00
GREEN PEPPER / MUSHROOM AND TRUFFLE	🍷🍷	5,50
BERNESE SAUCE	🍷🍷🍷	5,50

CHEF'S SUGGESTIONS

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

* Ask for daily chef suggestions.