Our Oysters special Gillardeau nº2

Natural oysters 33€ (5,5€ per piece)

Mignonette oysters (shallots and red wine vinegar) 36€ (6€ per piece)

Greta Garbo oysters (cubes smoked salmon, salmon roe and wasabi) 39€ (6,5€ per piece)

Thai oysters (spicy Thai dressing, mint, coriander, fresh onion and pepper) 39€ (6,5€ per piece)

Cold starters

- Jamón Bellota 100% Ibérico D.O. Jabugo and pan & tomate 25€ Pairing option of Fino Manzanilla (Jerez) 5€
- Lobster salad with brunoise of tomato, avocado and black olive pesto 35€ [©] [©]
 - My lobster tartare with Parmentier of potato 33€ 00
 - Roquefort with plums and walnuts & brioche toast 19€ 💇
 - Home-made foir gras with brioche toast 23€ 🔎 🗅

Pairing option of sauternes 6€

Hot starters

- Grilled scallops & cava sauce 24€ 🗿
- Galician style octopus with Parmentier of potato lightly smoked 21€ €
 - Whole bone marrow with steak tartare and toast 25€ 🌕

Extra brioche de nueces 2,5€ o pan con tomate 5€

Meat

- Hand-cut steak tartare with French fries or toast 29€ Grilled veal fillet with garniture 28€
- Green peppercorn sauce, bearnaise or herb butter 3€ 0
- Grilled veal fillet with porcini sauce and truffle oil 32€ •

Grilled veal fillet, red wine sauce and baked duck liver 40€

Crispy boneless pig's trotters with scallops 30€ 00

Seared pigeon and baked duck liver 40€

Offal Delicacies

Veal tripes (callos) with squid/without squid 25€/20€
Sauteed veal tongue with red wine sauce 22€

Hunting

Stew of wild boar 25€ 🌕

Civet of thigh of hare 27€

Arroz

Lobster with arroz 40€ ©

Arroz with pig's trotters and small gambas 38€ ³

Bread service, homemade appetizers and petits fours 4€

Please let our Staff know of any food allergies.

We will do our best to accommodate.

All our dishes may contain traces of gluten, egg, fish, crustaceans, soy, milk, nuts, celery, sesame, mustard, mollusk and sulphite.

Food allergens







