



Starters/tapas (to share)

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| 1. Bread with vine tomato and garlic | 3,60 |
| 2. Seafood croquette with black caviar and lime (2 und) | 8,00 |
| 3. Leek in its texture served with chopped hazelnuts | 11,00 |
| 4. Seafood salad | 14,00 |
| 5. Bravas Pince (fired potato served with our Pince sauce) | 6,00 |
| 6. Fritter of ham with melon tartar (44 und) | 10,00 |
| 7. Potato bomb filled with octopus and Pince mayonnaise | 7,00 |

Plato Principal

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| 9. Stir fried rice noodle sautéed hazelnut praline and red shrimp (4), with white garlic gazpacho, green grapes and toasted almonds | 24,00 |
| 10. Confit cod at low temperature, a pil pil base, leek confit, black & green olives, crusty bread crumbs and mini sautéed potatoes | 23,00 |
| 11. Squid rice in its ink with roasted garlic aioli and our crispy squid | 18,00 |
| 12. Duck leg cooked at low temperature, served with pumpkin texture, toasted peach and our orange sauce | 28,00 |
| 13. Beef tenderloin wrapped with smoked Iberian bacon, served with sautéed green beans, potato mousseline and red wine reduction | 26,00 |

