



TRADICIÓN

La clave para saber hacia dónde debemos ir

VANGUARDIA

El secreto que pocos conocen y marca la diferencia

PRODUCTO

De nuestras tierras y mares nace la esencia de cada plato

FAMILIA

El motor necesario para compartir 10 años más de felicidad juntos

Pablo García Román



Accorn-fed Iberian ham
17.20 €

Andalusian cheese board (at least for two)
14.80 € 🌿 🍷 🥄

Maturated chop carpaccio, grated parmesan cheese, foie gras shavings and pine nuts from Huelva
19.20 € 🌿 🍷 🥄

Cantabrian anchovies over flat bread, garlic and almond cream
15.40 € 🌿 🍷 🐟 🥄

Spanish potato salad with bullet tuna, foamed curry and prawn crackers
11.80 € 🌿 🍷 🐟 🥄 🍷 🍷

Grilled foie gras toast, with onion in a Pedro Ximenez sweet wine reduction and smoked Maldon salt
5.70 € (ud) 🌿 🍷 🍷

Barbate red tuna tartar with guacamole and alboronía cream (vegetable cream), drizzled with early harvest green olive oil
18.20 € 🌿 🐟 🍷 🍷

Diced fried potatoes with brava sauce (typical Spanish tomatoey spicy sauce), sweet chili and crunchy crystal prawns
11.80 € 🌿 🍷

Homegrown letucces, Burrata cheese, Raf tomato, basil, mango and pine nut pesto
13.60 € 🍷 🍷 🍷 🍷

TRADICIÓN
tradición

Homemade croquettes with a laminated veil of guanciale
11.20 € 🌾 🍷 🍷

Poached eggs with a selection of sautéed mushrooms with tartufato infuse and jerky slice
13.50 € 🍷 🍷

Cremona shrimp ravioli and sundried longfin tuna
12.60 € 🌾 🍷 🍷 🍷 🍷

Sautéed rice with soya bean, little squids and ink and yellow pepper mayonnaise
12.90 € 🍷 🍷 🍷 🍷

Grilled artichokes with homegrown vegetables, diced ham and lukewarm Alicantina sauce (garlic, parsley and olive oil)
15.10 € 🍷

Sautéed vegetables, chicken and shrimps with teriyaki wok
13.40 € 🌾 🍷 🍷 🍷

Pork cheek meat risotto with sharp cheese and truffle-savoured olive oil
13.50 € 🍷 🍷 🍷



FUSION
fusión



Deep fried, diced sea bass in Asian marinade, served with Mexican pico de gallo and macerated coriander

14.60 €    

Lomo de merluza de pincho, espinacas carmonenses y crema de nécora

14.30 €    

Cod "Lolita". Desalted and baked cod fillet on a tomato basis

16.70 €    

Grilled tuna belly, fried laminated garlic and grilled tomato salmorejo

13.90 €   

Grilled octopus, De la Vera sweet paprika and mashed potatoes

20.80 €    

MAR
mar

Low-temperature fillet timbale, bacon, goat cheese and Amontillado wine sauce
13.90 € 🌾 🥚 🍷 🥛

Accorn-fed Iberian presa, Iberian ham and chips
16.80 € 🌾

Pekin duck magret tataki, hoisin sauce and chopped leek
17.90 € 🌾 🥚

Beef hamburger with Iberian bacon, Edam cheese and "Lolita" sauce
11.60 € 🌾 🥚 🍷 🥛

Grilled Retinto sirloin and "cachelo" chips
20.70 € 🌾



TIERRA
tierra



GLUTEN



CRUSTACEAN SHELLFISH



EGG



FISH



PEANUT



SOYA BEAN



DAIRY



TREE NUTS



CELERY



MOUSTARD



SESAME SEED



SULPHITES



WHITE LUPINS



MOLLUSC SHELLFISH

For any intolerance or allergy, please contact us