



Accorn-fed Iberian ham
4.50 €

Cádiz Payoya goat cheese
4.30 € 🌱

Cantabrian anchovies over flat bread, garlic and almond cream
4.80 € 🌱 🍄 🐟 🥛 🌿

Spanish potato salad with bullet tuna, foamed curry and prawn crackers
4.10 € 🌱 🍄 🐟 🥛 🍷 🍷

Salmon, surimi, avocado mayonnaise and mango vinaigrette roll
5.50 € 🐟 🍷 🥑

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

Diced fried potatoes with brava sauce (typical Spanish tomatoey spicy sauce),
sweet chili and crunchy crystal prawns
4.40 € 🌱 🍷

Homegrown letucces, burrata cheese, Raf tomato and basil, mango and pine
nut pesto (Dining room portion)
13.60 € 🍷 🍷 🍷 🍷

TRADICIÓN
tradición

Homemade croquettes with a laminated veil of guanciale

   4,20 €


Classical marinated tuna kebab with cucumber and mint tartar sauce

     6,90 €

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

    4,30 €

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

 5,20 €

"Cremona" Shrimps ravioli and sundried tuna

     4,20 €

Poached eggs with a selection of sautéed mushrooms with tartufato infuse and jerky slice (Dining room portion)

  13,90 €



FUSIÓN
fusión



Red tuna tartar taco with guacamole, mango and ginger ice-cream

5.80 €    

Wild caught hake fillet, Carmona style spinach and velvet crab cream

5.20 €    

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

5.30 €    

Tuna belly, fried laminated garlic and grilled salmorejo

4.70 €   

Grilled octopus, sweet paprika and mashed potatoes


20.80 €    

MAR
mar

Low-temperature fillet timbale, bacon, goat cheese and Amontillado wine sauce

    4,80 €

Accorn-fed Iberian presa, Iberian ham and chips

 5,40 €

Pork cheek meat risotto with sharp cheese and truffle oil

   4,50 €

Toasted brioche with pulledpork, smoked bbq sauce, fried totopos and avocado mayonnaise

    5,60 €

Beef hamburger with Iberian bacon, Edam cheese and "Lolita" sauce

    11,60 €



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