

Taller de Tapas

Folklore Menu

Bread

Xeixa - Focaccia - Allioli - Aubergine Spread

Tapas

Padrón peppers
Pickled Beetroot - Labneh - Hazelnuts
Tender Onions - Romesco
Insalata di mare

Prawns

Prawns - Gazpacho - Bread crumbs

Daily Fresh Fish

Spinach - Saffron

Lamb

Demi glace - Aubergine - Onion

Melon

Melon Sorbet
Melon Tartar - Lime Air

Menu 65,-€

Wine Menu 55,-€

Curated Menu

Bread

Xeixa - Focaccia - Allioli - Aubergine Spread

Oyster

Caviar Oscietra

Tapas

Insalata di mare
Zucchini flowers in tempura
Pickle Beetroot - Labneh - Hazelnuts
Tender Onions - Romesco
Marinated Anchovies

Prawns

Prawns - Gazpacho - Migas

Daily Fresh Fish

Spinach - Saffron

Lamb

Demi glacé - Summer Truffle - Aubergine - Onion

Watermelon Sorbet

Melon

Melon Sorbet
Melon Tartar - Lime Air

Menu 95,-€

Wine Menu 75,-€

A la Carte

Bread

Xeixa - Focaccia - Aioli
Aubergine Spread
6,-€

Oysters

1x 6€
3 x 15€
6 x 30€

TAPAS

Pickled Beetroot - Labneh
Hazelnuts

Gazpacho

Padrón peppers

Tender Onions - Romesco

5,-€ each

Marinated Anchovies

Insalata di Mare
Mussels - Calamari - Prawns

8.50,-€ each

PLATOS

Mini Zucchini

Zucchini flower - Goat
Cheese
12,-€

Caviar Oscietra

Blinis - Labneh - Red Onion
20,-€

Summer Salad

Lechuga - Flores - Almonds
12,-€

Red Local Prawns

100gr - 18€

Ceviche

Aguacate - Leche de tigre
Cilantro
20,-€

Aubergine

Miso - Parmigiano - Buckwheat
14,-€

Grilled Zucchini

Dry Tomatoes - Walnuts -
Almonds - Shallot - Labneh
14,-€

Daily Fresh Fish

Spinach - Saffron
25,-€

Entrecote (200gr)

Kale - Pure - Demi glace
25,-€

Lamb

Demi glace - Aubergine -
Onion
25,-€

Lobster Ravioli

28,-€

Linguine

Summer Truffle
24,-€

Cheese Selection

Almonds - Plum chutney
14,-€

Melon

Melon Sorbet
Melon Tartar - Lime Air
14,-€