

Please note, this is a sample menu subject to change

para picar

smoked andalusian olives (v)	5
pan con tomate (v)	7.5
charrilled pimientos de padrón (v)	9
manteca ibérica, grilled sourdough	10.5
anchoas, piparras	12
lomo ibérico	18
salt cod esqueixada	18

from the grill

calcots y romesco	14
grilled mussels	18
wild mushrooms, egg yolk (v)	19
grilled squid, verdinas beans	24
lamb sweetbreads	26
lagarto ibérico, mojo verde	27
pork chop, chimichurri	28
lamb cutlets, carrots and broccoli	33
fish of the day	51
asturian frisona beef ribeye	13/100g

from the wood fire oven

braised oxtail, kale	30
arroz de invierno (v)	44

from the table top grills (outdoors only)

mediterranean gambas rojas (6)	21
selection of ibérico pork	50
asturian frisa beef ribeye	13/100g

sides

green salad (v)	6.5
mid potatoes (v)	7
tomato salad (v)	9
pimientos asados (v)	9
grilled broccoli (v)	9

desserts

lemon meringue pie, lemon sorbet (v)	11
guanaja chocolate fondant, olive oli ice cream (v)	12
whole piña catalana to share (v)	28
spanish cheese board (v)	16

