



SPRING SUMMER 2021 STARTERS

Caviar 15 G | 38

15g tin of Riofrio caviar.

Mortar Guacamole | 15

Mexican mortar guacamole with 'pico de gallo' and crunchy 'totopos'.

Chicken Causa Andina | 15

Peruvian-style dressed potatoes with marinated chicken and 'picodegallo'.

Russian Salad with Riofrío Sturgeon | 15

Russian salad with organic sturgeon from Riofrío.

Nem's Arara | 12

Vietnamese vegetable rolls with ponzu sauce. 3 Rolls.

Michoacan Tacos | 15

Mexican tacos with beef, charcoal-grilled pineapple and 'picodegallo'. 3 Tacos.

Bao Bread | 15

Stuffed with achiote pork, pickles and spicy mayonnaise. 3 Pieces.

Ceviche | 24

Ceviche of lime and sea bass with seasonal veg and 'tiger's milk'.

MAIN COURSES

For sharing

Tataki | 25

Tataki of semi-raw tuna, marinated, with an avocado, sesame and soy base.

Marrow/Tartar of Tuna | 30

Our traditional tartar partnered with beef marrow.

Steak tartar | 30

Steak tartar with our dressing and cured yolk.

Patatas Bravas | 12

French fries with spicy mayonnaise foam, shichimi and crispy onion.

Fish

Cod Confit | 25

Cod with onion in different textures.

Teriyaki Salmon | 25

Salmon roasted teriyaki-style with vegetable noodles.

Meat

Gourmet Burguer | 14

100% beef with meat juice mayonnaise, melted cheese and rocket.

Asian Chicken | 18

Beijing-style fried chicken with sweet and sour sauce.

Shaken Iberian Presa Meat | 26

Charcoal-grilled Iberian 'presa' with Mexican.

Mature Steak 1kg | 55

Our special 1 kg steak, mature beef and house garnish.

DESSERTS

Lemon pie | 9

Lemon and merengue tartlet with orange sorbet.

Bombon Cheesecake | 9

Frozen cheesecake with tonka bean ice-cream.

Apple Pie | 9

Apple pie with Madagascar ice-cream.

Brownie | 9

Brownie with vanilla ice-cream.

Cover charge 3.50€/person
Includes: bread and house apertiv
Please ask our staff if you require
information about allergies/intolerances.
All prices include IVA (VAT).