



## STARTERS

### Caviar 15 G | 38

15g tin of Riofrío caviar.

### Mortar Guacamole | 15

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

### Chicken Causa Andina | 15

Peruvian-style dressed potatoes with marinated chicken and 'pico de gallo'.

### Russian Salad with Sturgeon | 15

Russian salad with organic sturgeon from Riofrío.

### Arara Nems | 12

Vietnamese vegetable rolls with ponzu sauce. 3 Rolls.

### Michoacan Tacos | 15

Mexican beef tacos with charcoal-grilled pineapple and 'pico de gallo'. 3 Tacos.

### Bao Bun | 15

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

### Ceviche | 24

Sea bass and lime ceviche with seasonal veg and 'tiger's milk'.

## MAIN COURSES

### To share

#### Tataki | 25

Marinated semi-raw tuna tataki with avocado, sesame and soy base.

#### Bone Marrow/Tuna Tartare | 30

Our traditional tuna tartare with beef bone marrow.

#### Steak tartare | 30

Steak tartare with our dressing and cured egg yolk.

#### Patatas Bravas | 12

Chips with spicy mayonnaise foam, shichimi and crispy onion.

### Fish

#### Cod Confit | 25

Cod with onion in different textures.

#### Teriyaki Salmon | 25

Teriyaki-style baked salmon with vegetable noodles.

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

### Meat

#### Gourmet Burguer | 14

100% beef with meat jus 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.

#### Aged Steak 1kg | 55

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

## DESSERTS

#### Yuzu pie | 9

Lemon ice cream with flavored sorbet

#### Cheesecake | 9

Baked cheesecake with ice cream

#### Apple Pie | 9

Apple pie with Madagascar ice cream.

#### Chocolate Snickers | 9

With peanut mousse and ice cream.