



TAPAS

Anchovy skewer (Unit)	2.9
Stew croquette (Unit)	2.4
Baby shrimps ‘taco’ (México-Cádiz. Unit.)	7
Cod + Payoyo cheese fritter (2 unit)	8
Toasted bread with butterfly anchovy with sun blushed tomato butter.	4.2
Russian prawn salad with basque chilli mayo.	14.5
Steak tartare + chips	16.5
Deep Fried Stilton and smoked beef roll topped with Lime Mayo.	19.5
Cold pickled mussels lasagne	13.5
Fried Artichoke + extra Payoyo cheese	9
2 fried eggs + potato with:	
- Garlic prawns	15.5
- Garlic fried Wild Tuna	19.5

AUTUMN / WINTER SEASON

Seasonal Vegetables Ibérico Ham Velouté	15.5
Cannelloni filled + seasonal mushroom + maiz fed chicken (free-range chicken)	16.5
Josper-roasted pickled aubergine	9.5
Stewed Iberian pork cheek	18.5
Homemade beef meatballs	16.5
RICE (Just for lunch. Min. 2 persons)	
Vegetal rice + Payoyo cheese	19.5/pax
Seafood / Black rice	21.5/pax
Tuna rice	25/pax
Black dry rice	23.5/pax
‘Senyoret’ dry rice	23.5/pax

ASK ABOUT OUR TUNA PORNOGRAPHY
Tartare + Bonbon + Tataki + Sashimi + Spicy Tuna
35€ / person (minimum 2 people)
The raw tuna we serve has been previously frozen at -60°C

TUNA

Tuna bonbon	26.6
Tartar (black loin)	27
Wok fried Tuna Ribs + hoisin (spine)	24.5
Grilled tuna belly + fried vegetables (white loin, belly)	28.5

GRILL

Smash-Style Burger (bacon, Payoyo cheese, basque chilli + secret sauce)	18.5
Argentinian cut grilled beef	19.5
Dry aged beef steak	25.5

DESSERTS

Payoyo cheesecake	8
Lemon pie	8
Chocolate cake	8