



50 € per person

All signatures to share Dessert of the day

Signatures

KALIX CAVIAR

27€

Salted potato chips topped with sour cream and exclusive Swedish bleak roe.

LEBNEH (1)

6€

Strained yogurt topped with zaatar, tomatoes, pomegranate, cucumbers and fresh mint.

MANCHEGO EN CROÛTE ﴿ 🗐 🔞 🕝 🤈 € Manchego and cheese friends baken together in a flaky doghe, drizzled with honey, topped with fresh mint and roasted black sasame.

ZAMBURIÑAS (1 pcs) (1)

Scallops grilled over open fire in its shell with garlic, parsley and chili butter finished off with manchego.

CEVICHE (S)

19€

A quick trip to Peru, with fresh white fish marinated in lime, salt, chili accompanied with creamy sweet potatoes, cooked and roasted peruvian corn and red onions.

PULPO AL CHIMICHURRI (♥ 🗐 🕲 19 €

Charcoal grilled pulpo, brushed with chimichurri, stranded on aji amarillo.

PAPAS HARRA

Torn Agria potatoes, fried and tossed in creamy garlic, chili, lime and cilantro.

SLICED RIBEYE

Butcher Andrés special selected entrecôte grilled over fire, served with chimichurri, olive oil and black pepper.

SYMFONI

75 € per person

All signatures to share
One main course of your choice Dessert of the day

Main

IBERICO SCHNITZEL ®®®®® 32€

Pounded Iberico, breaded and fried in Iberico lardo, served with gremolata potato purée along with anchovies and caper butter.

SHISH ROYALE

29€

Tenderloin and shish kebab grilled over open fire, served on a bed of salsa Romescish, topped with a salsa Franchito.

BAKED BACALAO

30 €

Baked loin of Bacalao, served with cauliflower purée, fennel crudité and citronette.

Dessert

CAKE DE MARACUYÁ (**)

IO €

Creamy cheesecake infused with tangy passionfruit, glazed with fresh raspberry sauce.

LUCUMA CAKE (*) (1)

IO €

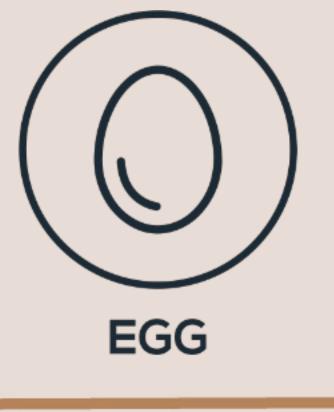
Peruvian lucuma fruit and chocolate cheesecake.

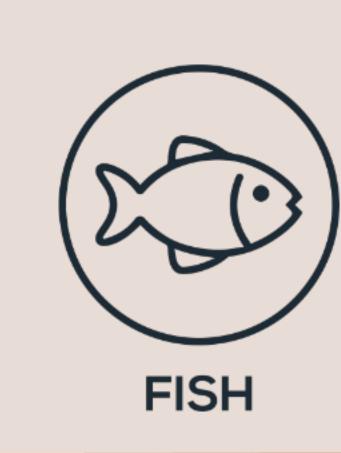
Kids' Menu

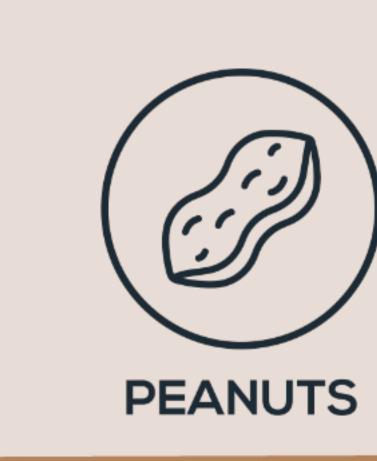
KIDS EAT FOR HALF PRICE











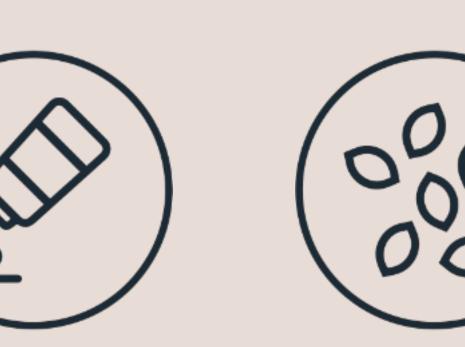










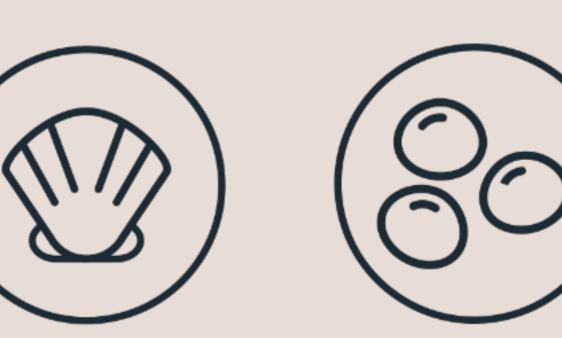








SHELLFISH



LUPINS

