



6€

FON

50 € per person (minimum 2 persons) All signatures to share Dessert of the day

Signatures

PATA NEGRA (a) (a) 27 € Acorn fed Iberico, 100 % Bellota, served on a pedestal alongside her best friends manchego, marcona and tajin seasoned cantaloupe.

LEBNEH

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

MANCHEGO EN CROÛTE ● ⑤ 7 € Manchego and cheese friends deep-fried together in a flaky dough, drizzled with honey, topped with fresh mint and roasted black sesame.

ZAMBURIÑAS (1 pcs) (☐) (☐) Scallops grilled over open fire in its shell with garlic, parsley and chili butter finished off with manchego.

CEVICHE 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 (♣ 🗐 (೨) 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.

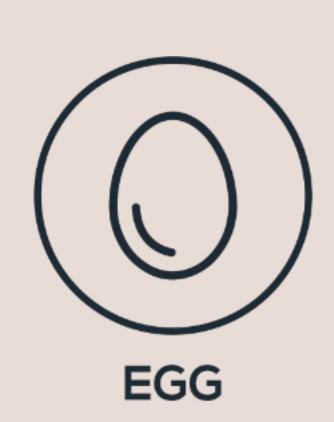
SLICED RIBEYE

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

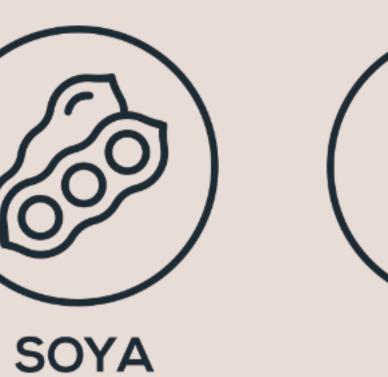














SYMFONI

75 € per person (minimum 2 persons) FONL+

One main course of your choice

Main

SHISH ROYALE

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

BAKED BACALAO (30 € Baked loin of Bacalao, served with cauliflower purée, fennel crudité and citronette.

Dessert

CAKE DE MARACUYÁ (To E)

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

LUCUMA CAKE ♥ ⑤ ○ 10 €
Peruvian lucuma fruit and chocolate
cheesecake.

Kids' Menu KIDS EAT FOR HALF PRICE

