

## INDIVIDUAL SERVINGS

<b>Anchovy gildas</b>	<b>8€</b>
Anchovy in salt cure, piparra and olive (2 pcs.)	
<b>French oyster</b>	<b>9€</b>
With pineapple and bergamot emulsion	
<b>Smoked sardine toast</b>	<b>9€</b>
With black olive tapenade	

## TO SHARE

<b>Bluefin tuna tartare</b>	<b>26€</b>
With shirashi dressing, miso honey mayo and crispy pappadums	
<b>Cochinita pibil tacos</b>	<b>24€</b>
With pickled onion (3 pcs.)	
<b>Homemade croquettes</b>	<b>18€</b>
Iberian ham (6 pcs)	
<b>Blue tomato salad</b>	<b>16€</b>
With pesto and burrata	
<b>Russian potato salad</b>	<b>18€</b>
With roasted piquillo peppers and herring roe	
<b>Salmon gravlax</b>	<b>24€</b>
Marinated, with mango coulis	
<b>Fried corn ribs</b>	<b>14€</b>
With spiced yogurt sauce and feta cheese	

## CHARCUTERIE AND CHEESES

**100% acorn-fed Iberian ham** 32€

Protected Designation of Origin (D.O.P.) Dehesa de Extremadura

**Angus beef cecina** 24€

With extra virgin olive oil, black pepper and oregano

**Selection of artisan cheeses** 22€

With walnuts and quince paste

## SANDWICHES

**Mini beef burgers** 24€

With piquillo peppers, scamorza cheese and BBQ sauce (3 pcs)

**Acorn-fed pork loin "bikini" sandwich** 18€

With Comté cheese

**Smoked Black Angus pastrami sandwich** 18€

With arugula, pickles and melted Gouda cheese

**Avocado sandwich** 14€

With scamorza cheese and basil pesto

## DESSERTS

**Freshly baked apple tart** 10€

With vanilla ice cream

**Chocolate and orange mousse** 9€

**Seasonal osmotic fruit** 8€