TO SHARE

ENGLISH

| NATURAL OYSTER (1) mollusks | 5.00€ |
|--|--------|
| SHRIMP CROQUETTES (2) dairy, seafood and gluten | 6.00€ |
| OYSTER WITH PONZU SAUCE (1) Lime and chilies. mollusks | 6.50€ |
| MINI BEEF TARTAR BRIOCHES (2) dairy and gluten | 10.50€ |
| GRILLED OCTOPUS CORN TACOS (2) Avocado, pico de gallo and chipotle. dairy and cephalopods | 14.00€ |
| MINI WAGYU BURGER (2) Cheddar, crispy bacon and special sauce. dairy and gluten | 16.00€ |
| MINI LOBSTER BRIOCHE (2) Mascarpone, ricotta and spicy mayonnaise. dairy, crustaceans and gluten | 17.00€ |
| CRISPY BLUE-FIN TUNA PIZZETA Truffled mayonnaise and ripe tomatoes. soy, fish and gluten | 17.00€ |
| NORI SEAWEED TACOS (6) Rice and marinated tuna. soy and gluten | 18.00€ |
| SCALLOP SAAM (2) Chinese style bacon and hoisin sauce. soy and seafood | 18.00€ |
| TUNA TARTAR, EGG AND CHIPS soy, fish, sesame and gluten | 21.00€ |



| SALADS | ENGLISH |
|------------------------------|---------|
| CÉSAR SALAD dairy and gluten | 15.00€ |
| JAPANESE SALAD WITH PRAWNS | 17.50€ |

VEGETARIAN AND VEGAN DISHES

| AUBERGINE HUMMUS (vegan) Grilled aubergine slices with cherry tomatoes and papadums. gluten | 10.00€ |
|---|--------|
| AVOCADO TARTARE (vegan) Beetroot and apple with mojo. (with brown bread toast). gluten | 14.00€ |
| ROASTED AUBERGINE PARMIGIANA (vegan) Fior di latte and rice focaccia. gluten | 15.00€ |
| SELECTED TOMATO TARTAR (vegelarian) Burrata and flaky piadina. dairy and gluten | 16.00€ |

PASTAS

| dairy, egg and gluten | 18.00€ |
|--|---------------------------------|
| ROASTED PUMPKIN RAVIOLI With sage and taleggio cheese sauce. dairy, egg and gluten | 23.00€ |
| LINGUINE WITH LOBSTER dairy, egg, crustaceans, fish and gluten | 26.00 € p/p Mín 2 Pax |
| MAC & CHEESE WITH GRILLED LOBSTER Sliced truffle can be added (Price according to market) dairy, egg, crustaceans, fish and gluten | 27.00€ |

| MEATS |
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|--------------|

ENGLISH

| SELECTED VEAL ENTRECOTTE With Paris coffee sauce served with french fries. dairy and soy | 26.00€ |
|---|--------|
| ESCALOPE OF WHITE VEAL With low temperature egg, truffle and chives served with french fries. egg and gluten | 31.00€ |
| BURGER & LOBSTER dairy, gluten, crustaceans and egg | 34.50€ |
| ROSSINI SIRLOIN STEAK Foie & truffle. dairy and soy | 38.00€ |
| ROCKEFELLER HAMBURGERS (5 hamburgers) Selected beef, cheddar, bacon, pickle and special sauce. dairy and gluten | 49.00€ |

FISH

| FISH AND CHIPS (COD) | 16.00€ |
|-------------------------------|-----------|
| With tartar sauce. | |
| dairy, fish and gluten | |
| ANDALLICIAN CTVI E OCTOBUC | 01.00 |
| ANDALUSIAN STYLE OCTOPUS | 21.00€ |
| With potatoes and kimchi. | |
| dairy, cephalopods and gluten | |
| BAKED WILD FISH | Price |
| With seasonal vegetables. | according |
| soy and gluten | to market |
| soy ana guuen | to market |



ACCOMPANIMENTS

ENGLISH

FRIED POTATOES

dairy

5.50€

BAKED BREAD AND BUTTER

dairy and gluten

6.00€

DESSERTS

| VANILLA ICE CREAM dairy | 4.00€ |
|--|-------|
| OUR TIRAMISU dairy, egg and gluten | 7.00€ |
| BRIOCHE FRENCH TOAST With meringue milk ice cream. dairy, egg and gluten | 7.50€ |
| CHEESE CAKE Raspberry and white chocolate. dairy, egg and gluten | 8.50€ |
| CHOCOLATE IN TEXTURES egg, butter, nuts and gluten | 8.40€ |



12.00€



12.00€

MOSCOW MULE

VODKA GINGER BEER ZUMO DE LIMA

CLASSIC MARGARITA

TEQUILA REPOSADO COINTREAU ZUMO DE LIMA

HUGO

FLOR DE SAUCO CAVA SODA ZUMO DE LIMA

NEGRONI

GIN VERMOUTH CAMPARI BITTER NARANJA AMARGA

AMARETTO SOUR

AMARETTO BOURBON ZUMO DE LIMÓN AZÚCAR LÍQUIDO CLARA DE HUEVO

DRY MARTINI

GIN DRY VERMOUTH ZUMO DE LIMÓN

ESPRESSO MARTINI

VODKA LICOR DE CAFÉ AZÚCAR LÍQUIDO CAFÉ ARÁBICA

APEROL SPRITZ

PROSECCO APEROL SODA RODAJA DE NARANJA

MOJITO

AZÚCAR RON BLANCO SODA ZUMO DE LIMA

BLOODY MARY

VODKA
ZUMO DE TOMATE
ZUMO DE LIMÓN
SALSA WORCESTERSHIRE
SALSA TABASCO