



## MENU TO SHARE

### "GLASSCOCA" BREAD

with "Ramillet" tomato and extra virgin oil "Oro Bailen

### "BRAVAS HOJALDRADAS"

spicy sriracha sauce and garlic mayonnaise

### SANTA ENSALADILLA

roasted tuna, low-temperature egg

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### ROASTED CAULIFLOWER

lime and ras el hanout sauce

### SEASONAL TOMATO

with extra virgin oil - miso foam and dried tomato Dashi

### SALMON SASHIMI

with Yuzu-miso-aji and salmon roe

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### ROASTED CHICKEN THIGH

cajun-style served with french fries and chimichurri sauce

### RED TUNA TATAKI

tagliatelle sauteed with coconut, soy and pine nuts

### SLOW COOKED LAMB

smoked puree and fresh salad

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### PIÑA CRIOLLA

pineapple cooked in yerba mate syrup, dulce de leche and coconut ice cream

### CHOCOLATE MOUSSE

kumquats ice cream with whiskey, "leche merengada" foam

**INCLUDE WATER, SOFT DRINKS & WINE**

**WHITE WINE: VERDEJO | RED WINE: RIOJA**

**46 EUR (VAT INCLUDED)**



## **MENU TO SHARE**

### **"GLASSCOCA" BREAD**

with "Ramillet" tomato and extra virgin oil "Oro Bailen

### **"BRAVAS HOJALDRADAS"**

spicy sriracha sauce and garlic mayonnaise

### **THAI SALAD**

served with marinated roast beef



### **CEVICHE TARTAR**

served with japanese sauce

### **SANTA ENSALADILLA**

roasted tuna, low-temperature egg

### **SEASONAL TOMATO**

with extra virgin oil - miso foam and dried tomato Dashi

### **SALMON SASHIMI**

with Yuzu-miso-aji and salmon roe



### **RED TUNA TATAKI**

tagliatelle sauteed with coconut, soy and pine nuts

### **ROASTED CHICKEN THIGH**

cajun-style served with french fries and chimichurri sauce

### **CHARCOAL BLACK ANGUS LOIN**

french fries and and green peppercorn sauce



### **PIÑA CRIOLLA**

pineapple cooked in yerba mate syrup, dulce de leche and coconut ice cream

### **CHOCOLATE MOUSSE**

Kumquat and whisky ice cream, cookies and "leche merengada" foam

**INCLUDE WATER, SOFT DRINKS & WINE**

**WHITE WINE: VERDEJO | RED WINE: RIOJA**

**55 EUR (VAT INCLUDED)**

## **STARTERS TO SHARE**

### **"GLASS COCA" BREAD**

with "Ramillet" tomato and extra virgin oil "Oro Bailen"

### **" BRAVAS HOJALDRADAS "**

spicy sriracha sauce and garlic mayonnaise

### **THAI SALAD**

served with marinated roast beef

### **CEVICHE TARTAR**

served with japanese sauce

### **ROASTED CAULIFLOWER**

lime and ras el hanout sauce

### **SEASONAL TOMATO**

with extra virgin oil - miso foam and dried tomato Dashi

### **SALMON SASHIMI**

with Yuzu-miso-aji and salmon roe

## **MAIN COURSE TO CHOOSE**

### **SLOW COOKED LAMB**

smoked puree and fresh salad

### **IBERIAN PORK SECRETO**

french fries and chimichurri sauce

### **RED TUNA TATAKI**

tagliatelle sauteed with coconut, soy and pine nuts

### **ROASTED REDFISH**

garlic and miso sauce, served with vegetables and fresh herbs

## **DESSERTS TO SHARE**

### **PEAR-FECTION**

Pear cooked in red wine, carob crumble, creamy white chocolate-yoghurt,  
and vanilla and tonka bean ice cream

### **CHOCOLATE MOUSSE**

Kumquat and whisky ice cream, cookies and " leche merengada" foam

### **INCLUDE WATER, SOFT DRINKS & WINE**

WHITE WINE: VERDEJO I RED WINE: RIOJA

**60 EUR (VAT INCLUDED)**

## **STARTERS TO SHARE**

**"GLASS COCA" BREAD**  
with "Ramillet" tomato and extra virgin oil "Oro Bailen

**"BRAVAS HOJALDRADAS"**  
spicy sriracha sauce and garlic mayonnaise

**THAI SALAD**  
served with marinated roast beef

**DEEP FRIED BATTERED LANGOSTINES**  
to the thai style

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**CEVICHE TARTAR**  
served with japanese sauce

**SEASONAL TOMATO**  
with extra virgin oil - miso foam and dried tomato Dashi

**SALMON SASHIMI**  
with Yuzu-miso-aji and salmon roe

## **MAIN COURSE TO CHOOSE**

**RED TUNA TATAKI**  
tagliatelle sauteed with coconut, soy and pine nuts

**ROASTED RED FISH**  
garlic and miso sauce, served with vegetables and fresh herbs

**CHARCOAL BLACK ANGUS LOIN**  
french fries and green peppercorn sauce

**IBERIAN PORK SECRETO**  
french fries and chimichurri sauce

## **DESSERTS TO SHARE**

**PEAR - FECTION**  
Pear cooked in red wine, carob crumble, creamy white chocolate-yoghurt,  
and vanilla and tonka bean ice cream

**CHOCOLATE MOUSSE**  
Kumquat and whisky ice cream, cookies and "leche merengada" foam

**INCLUDE WATER, SOFT DRINKS & WINE**  
**WHITE WINE: VERDEJO I RED WINE: RIOJA**

**68 EUR (VAT INCLUDED)**