

Because to share is to care...

Tuna belly on toast with a thick tomato puree	6,9€
Foie micuit on toast with slice Iberian ham & apple puree	7,6€
Smoked anchovies served with “Payoyo” cream cheese	8,9€
Local mushroom & idiazabal cheese croquettes (8 units)	8,9€
Marinade or steamed mussel	9,0€
Fine thin crispy shrimps omelette “Taco Mex Fusion”	9,9€
Thin crisp pastry filled with langoustines & mascarpone	9,9€
Avocado timbal with langoustines and fresh lime vinaigrette	9,9€
Tuna skewer served with Satai sauce (4 ud)	12,9€
Local octopus carpaccio served with citric ali oli	12,9€
White prawn carpaccio with Sweet wine coulis and almonds	12,9€
Seasonal sautéed artichokes with prawns & a drop of wine	12,9€
Warm octopus salad served with mustard sauce	14,9€
Roasted leg of octopus served with “Causa Peruvian dish”	18,9€
Homemade raviolis cooked with scarlet shrimp sauce	19,9€
Iberian pork cheeks “Spring Roll”	15,9€
Sliced beef Entrecote (35 days dry aged)	21,9€
Beef Steak Tar-Tar “a la minute”	24,9€
Tuna Tataki with wakame seaweed & wasabi ice cream	12,0€
Whole squid grilled & fries	17,9€
Monkfish in yellow curry sauce fresh prawns & lemongrass	22,9€

Paella & more

We cook paellas “a la minute” for a minimum of two people.
The price indicated above is for one portion.

Vegetable paella	12,0€
Fish and seafood paella	15,0€
Quail and artichoke paella	15,0€
Black rice fish and seafood paella	15,0€
Iberian paella made with chorizo	16,0€
Fish and chicken mix paella	17,0€