

## TO SHARE

000 Cantabrian anchovy, hand cleaned, brioche & smoked butter 6  
Jabugo ham, 36-month cured D.O Guijuelo 21  
Ensaladilla Ajoblanco with tuna tartare 14  
Aji chicken croquettes -3- 9  
Wild mushroom & truffle croquettes -3- 9  
Ajoblanco patatas bravas 8  
Selection of artisan Catalan cheese with Deolinda's honey 18

## CRUDOS

Oyster Normandia N°3 5 + chargrilled with gazpacho aguachile + 1  
Crispy tuna tartare taco with avocado and parmesan 15  
Mediterranean sea bass tiradito with coconut and citrus 18  
Matured beef tartare with tonnata sauce 18

## STARTERS

Chargrilled seasonal vegetables, sesame, whipped feta & chilli butter 14  
Stracciatella de burrata, smoked aubergine, tomate, pistachio and green oil 16  
Seared Galician scallops with spicy XO sauce -scallop, prawn and Iberian ham- 18  
Roast local artichokes, Jabugo ham and cured yolk 14  
Fried farmhouse egg, local king prawns, garlic, chilli and frites 15

## MAIN COURSE

Paccheri alla tartufo 18  
Galician beef milanese, fried egg and caper herb butter 24 + anchovies 5  
"Amor de Madre": The boss's steak, wild mushroom & bone marrow pie 26  
Roast pumpkin and smoked Idiazabal cheese risotto 17

## CHARCOAL JOSPER GRILL

Roast leeks with a peanut romesco sauce 12  
Norteño sea bass ceviche, lightly roasted 23  
Grilled octopus, torrezno pancetta and mojo sauce 19  
Mediterranean sea bass roasted on the bone with garlic and chilli Donosti style sauce 26  
Aged Galician beef burger, house pickle, secret sauce and cheese fondant 17  
Aged Galician filet of beef with Port gravy 27  
Chargrilled Galician blonde matured prime rib steak 7,9€/100g

Sourdough bread 2,5 + pepper butter 1,5 + tomato 1 + aioli 1,5

## SIDES

Roast bimi 6 | Chips 5 | Roast peppers 6 | Salad + house vinaigrette 5

## DESSERT

### **KATE'S ETON MESS 8**

Red berries, meringue and whipped cream

### **STICKY TOFFEE PUDDING 7**

Date pudding, toffee sauce and vanilla ice-cream

### **CREMA CATALANA CHEESECAKE 9**

with white chocolate and crumble

### **CHOCOLATE TRUFFLES 6**

Arbequina olive oil, salt and butterscoth praline

### **CATALAN ARTISAN CHEESE SELECTION 18**

with Deolinda's organic Galician honey

### **SGROPPINO 11**

Lemon sorbet, St Germain and cava

## COCKTAILS...

### **EL PRIETO 15**

Santa Teresa Reserva rum, pistachio liqueur, mango, artichoke liqueur, lime

### **FOX ON THE HILL 13**

Bulleit bourbon, coffee, banana, cinnamon

### **CAYO COCO 14**

Bacardi Carta Blanca rum, splash of Laphroiag 10, coconut, pineapple

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