

BITES

EFFINGHAM OYSTER rebujito granita and lime. **75/pc**
MORCILLA SAUSAGE* wild prawn & guindilla. **40/pc**
WAGYU TONGUE carrot rice & celery bone marrow dressing. **70/pc**
HOKKAIDO SCALLOP & SQUID SKEWER* lardo & fermented citrus. **90/pc**
WAGYU FLANK SKEWER pomegranate molasses & harissa. **95/pc**
JAMON IBÉRICO BELLOTA CECINA PABLO* **150/280**

PRELUDE

WOODFIRED BREAD dried tomato, anchovy butter. **80**
RUBY SNAPPER CRUDO pickle seaweed, sesame, baby cos. **160**
BOTIFARRA ESPARRACADA* spread sausage, eggplant & raisin. **140**
HEIRLOOM TOMATO SALAD fresh cheese, seasonal fruit. **150**
BLUEFIN TUNA spiced samfaina, watermelon radish. **170**
WAGYU STEAK TARTARE hash brown, manchego & habanero. **180**
CHOPITOS* stuffed baby cuttlefish, chorizo & potato sauce. **195**

CRUSTACEO

CIGALA REAL (Makassar, Indonesia). **210/pc**
FLOWER PRAWN (Kaimana, Indonesia). **110/pc**
PATAGONIAN PRAWN (Argentina). **65/pc**
CARABINEROS (Morocco). **350/pc**
Served with pimento butter & lime

SUBSTANSIAL

WHOLE FARCE CHICKEN wild morels, liver & chicken sauce. **210/400**
ALFONSINO grilled corn, romesco & fish bone sauce. **420**
BONE IN LAMB SADDLE sauce rioja, pistachio tapenade. **380**
200 GR CARRARA MB9 CHUCK FLAP **550**
200 GR WAGYU MB9 TRI TIP **480**
2GR WAGYU MB9 PORTERHOUSE **380/100gr**
CARRARA WAGYU MB9 BONE IN STRIPLON **330/100gr**
AGED ANGUS RIB EYE MB4 **280/100gr**
All steak served with meat bone sauce or marinated shishito

COMPLEMENT

DESIREE POTATO rosemary salt. **95**
GREEN SALAD fresh salanova with dijon dressing and soft herbs. **70**
MARINATED PEPPER roasted with sherry and oyster sauce. **140**
WARM PEA SALAD* root vegetable with peas & jamon con mongetes. **150**
ARROZ SALTO AL PORCINE parmesan veloute & fungi. **180**
ARROZ AL CARNE sofrito, braised A5 wagyu & tongue **520**
ARROZ MELOSO MARISCOS mud crab, banana prawn & salmoretta. **450**

TREAT

FROMATGE ICE CREAM sidra reduction. **70**
KOMUNTU CHOCOLATE arbequina olive oil. **80**
BLOOD ORANGE GRANITA coconut & lychee sorbet, chamomile. **90**
DUCK EGG CREME CATALANA candied orange & vanilla. **90**
WARM TOMATO TART spiced frangipane, brie gelato. **120**