



# Restaurant

Where the sun meets the sea

## STARTERS & SHARING

**BLACK & WHITE QUINOA POKE BOWL**  
CUCUMBER AND MINT | TOMATO AND  
CORIANDER | AVOCADO | MANGO |  
CITRUS VINAIGRETTE

12

**TOMATO & BURRATA SALAD**  
CHERRY TOMATO, KUMATO TOMATO  
AND RAF TOMATO | FRESH BURRATA |  
AVOCADO CREAM  
| RED WINE SEA SALT

14

**TIRADITO SALMON GRAVADLAX**  
SALMON | BEETROOT AND TEQUILA |  
HERBS  
| THAI VINAIGRETTE

14

**THAI CROQUETTES | 4 units |**  
CRISPY POTATO | PRAWNS | ALI OLI |  
KIMCHI

12

**GALICIAN STYLE OCTOPUS**  
OCTOPUS | MUHAMMARA ROASTED  
RED PEPPER DIP | SWEET CHILI |  
PREMIUM OLIVE OIL

18

**FRITTO MISTO**  
SQUID | ANCHOVY | CAZON FISH  
| TARTAR SAUCE

14

**IBERIAN HAM D.O**  
TOASTED PEASANT BREAD | TOMATO

28

**BABY BACK PORK RIBS**  
OYSTER SAUCE | CHILLI | HERBS  
FROM OUR GARDEN | SPRING ONION

14

## FROM THE GARDEN | FLAVOURS FROM THE SEA AND MOUNTAIN

### **VEGGIE BOMBAS**

PUY LENTILS | MIXED MUSHROOMS | SUN DRIED  
TOMATO | BANANA CHIPS |  
AROMATIC RICE

12

### **GRILLED SEA BASS EN PAPILOTE**

SEA BASS | BANANA LEAF | CONFIT POTATOES |  
PIQUILLO PEPPERS |  
COCONUT & LIME

20

### **MISO BLACK COD**

BLACK COD | SAIKYO MISO | PAK CHOI

28

### **BLACK RICE (20MIN)**

CUTTLEFISH | IBERIAN SIRLOIN | FRIED SQUID |  
AIOLI

18

## FLAME GRILL "ROBATA STYLE"

OUR MEATS GRILLED WITH OLIVE WOOD

### **WAGYU BURGER**

AGED GOUDA CHEESE | CARAMELIZED ONION  
| CRISPY BACON | TOMATO | ORGANIC  
TROCADERO LETTUCE | TRUFFLE MAYONNAISE

16

### **LEG OF LAMB WITH HONEY AND ROSEMARY**

18

### **FREE-RANGE CHICKEN WITH VEAL JUS**

13

### **ENTRECOTE WITH CHIMICHURRI**

22

\*Please select your side order

## SIDE ORDERS

HOMEMADE POTATO WEDGES HESTON  
BLUMENTHAL STYLE

4

TOMATO SALAD |  
LETTUCE | RED ONION

4

BABY BROCCOLI WITH ALMONDS  
| FRIED ONIONS

6

## DESSERT

### **CHOCOLATE COULANT**

MOLTEN CHOCOLATE | COLONIAL CHOCOLATE  
ICE CREAM | BITTER CHOCOLATE SOIL

7

### **APPLE PIE**

MEXICAN VANILLA ICE CREAM | WILD HONEY |  
PINK PEPPERCORNS

7

### **CHEESECAKE**

RED BERRY COULIS | KÉFIR AND LIME ICE CREAM

7

## DESSERT WINE

ENRIQUE MENDOZA MOSCATEL

5

FERNANDO DE CASTILLA PX

5

CASTAÑO TINTO DULCE

5

ESSÈNCIA DE LAVIRET

5

## COFFEE & TEA

CAFÉ SOLO

2

CORTADO

2

CAFÉ CON LECHE

2.5

CAPPUCCINO

2.5

AMERICANO

2

TEA

2.5