

TO SHARE

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| Iberian ham COVAP High expression (120 grs)..... | 27,00 € |
| Assortment of cheese (250 grs) | 20,00 € |
| Duck <i>rillettes</i> , bread crystal, sour apple and Dijon mustard | 19,00 € |
| Beef sirloin carpaccio, arugula, parmesan and genovese pesto | 18,00 € |

INDIVIDUAL PINTXOS

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| Free-range eggs with boletus, homemade crumbs and potato and foie cream (2 units)..... | 6,00€ |
| Homemade cod croquettes (3 units) | 6,00 € |
| Potato nest, low temperature egg and Iberian carbonara..... | 6,00 € |
| Mini aged beef hamburger, pickles and aioli..... | 7,00 € |
| Smoked sardine tartar, cut cracker and trout roe..... | 6,00€ |

WINTER POTTAGE

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| Beans stew with mushrooms and pig's trotters | 17,00 € |
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COLD SOUPS

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| <i>Salmorejo cordobés</i> , egg, Iberian ham and fried bread..... | 10,00 € |
| <i>Ajoblanco malagueño</i> , anchovy, grapes and pine nuts..... | 10,00 € |

SALADS

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| Tender sprouts, goat cheese au gratin, tomato confit and yogurt sauce... | 16,00 € |
| Burrata with kumato tomato, avocado, Parma ham, arugula and truffle oil | 18,00 € |
| Live lettuce, cured beef jerky, sweet fruits, grapes and ginger and pumpkin seeds vinaigrette..... | 16,00 € |
| Remojón Granadino " <i>Tomasas Style</i> " | 16,00 € |

WARM STARTERS

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| Low temperature free range eggs with fried potatoes, iberian ham and foie gras | 18,00 € |
| Baby squid with candied <i>shiitakes</i> and almond paste..... | 18,00 € |
| Seasonal sautéed vegetables..... | 16,00 € |
| Oriental Wok (with chicken, beef, or prawns)..... | 17,00€ |

RICE AND PASTA

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| Green risotto, wild asparagus and pork jowl confit..... | 19,00 € |
| Smoked scamorza ravioli, toasted pine nuts and coconut vichyssoise.... | 19,00 € |

FISH

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| Grilled sea bass, chickpea and cashew hummus and kalamata tapenade..... | 26,00 € |
| Baked turbot, oyster mushroom and green butter sauce..... | 26,00 € |
| Cod fillet, sautéed vegetables and Iberian cream | 25,00 € |
| Fried fish with kale..... | 25,00 € |

MEATS

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| <i>National</i> matured beef entrecote with mashed potatoes and green mojo..... | 25,00 € |
| Boneless oxtail with its juice and smoked sweet potato..... | 23,00 € |
| Steak tartar with traditional dressing and french fries..... | 25,00 € |
| Grilled beef sirloin steak, artichokes with txacoli and Robert sauce..... | 27,00 € |
| Grilled iberian pork with black beer sauce and braised carrots with fine herbs..... | 24,00 € |
| Veal cheek at low temperature, potato risolada and PX reduction..... | 24,00 € |

Prices include VAT