

## Verde que te quiero verde

|                                                             |      |
|-------------------------------------------------------------|------|
| Andalusian gazpacho with croutons and hard-boiled egg       | 8    |
| Melon with Iberian ham                                      | 15   |
| Seasonal tomato with avocado and onion                      | 12   |
| Crispy chicken salad with honey mustard                     | 13   |
| Burrata with cherry tomatoes and basil vinaigrette and nuts | 15   |
| Goat cheese salad with berries                              | 12,5 |



## Tapas

|                                                              |      |
|--------------------------------------------------------------|------|
| Crystal bread with tomato                                    | 4    |
| Gillardeau oyster No.2 (pc.)                                 | 6    |
| Gilda with marinated anchovy and anchovy from L'Escala (ud.) | 4,5  |
| Acorn-fed Iberian ham D.O. Extremadura                       | 26   |
| Cured Manchego cheese                                        | 8    |
| L'Escala anchovy in puff pastry with smoked butter           | 6    |
| Stuffed zucchini flower with burrata                         | 5    |
| Our patatas bravas                                           | 7    |
| Olivier salad with tuna belly                                | 8,5  |
| Padrón peppers                                               | 9    |
| Iberian ham croquettes (pc.)                                 | 3    |
| Red prawn croquettes (pc.)                                   | 3,5  |
| Crispy eggplant with goat cheese and cane honey              | 9,5  |
| Freshly made potato and onion tortilla                       | 9    |
| Broken eggs with Iberian ham                                 | 12   |
| Diced smoked salmon with black pepper                        | 12   |
| Soria-style pork belly                                       | 8    |
| Chicken fingers with mustard sauce                           | 10   |
| Iberian ham and truffled brie bikini sandwich                | 16   |
| Andalusian-style fried calamari with yuzu mayonnaise         | 16,5 |
| Garlic prawns                                                | 17   |
| Galician-style octopus                                       | 18   |



## Montaditos with crispy bread

|                                          |     |
|------------------------------------------|-----|
| Acorn-fed Iberian ham D.O. Extremadura   | 4   |
| Goat's cheese, black truffle and honey   | 4,5 |
| Beef tenderloin                          | 9   |
| Mini burger with caramelized onion       | 6   |
| Steak tartare                            | 8,5 |
| Sobrasada with honey and quail egg       | 4,5 |
| Smoked salmon with guacamole             | 7   |
| Oxtail bao with cilantro and fried onion | 8   |



## Cachitos classics

|                                                               |    |
|---------------------------------------------------------------|----|
| Open-faced omelette with sobrasada, Mahón cheese and croutons | 11 |
| Baked macaroni with parmesan cream and pork shoulder          | 15 |
| Our pheasant cannelloni with foie and truffle                 | 15 |
| Bluefin tuna tartare with guacamole                           | 24 |
| Zucchini noodles with cuttlefish and prawns                   | 16 |
| Beef tenderloin carpaccio with Manchego cheese shavings       | 16 |
| Grandma's meatballs                                           | 12 |



## Rices

Very fine paella, always perfectly cooked, with socarrat (20 min.)  
Paellas are for two people and the price is per person.

|                                               |         |
|-----------------------------------------------|---------|
| Seasonal vegetable paella                     | 18 p.p. |
| Chicken, sausage and Iberian pork loin paella | 22 p.p. |
| Monkfish and prawn paella                     | 25 p.p. |
| Black rice with prawns and alioli             | 24 p.p. |

## Ocean's best



|                                                      |    |
|------------------------------------------------------|----|
| Cod cubes with honey aioli                           | 25 |
| Hake in tempura with lime mayonnaise                 | 24 |
| Salmon tataki with orange ponzu sauce                | 19 |
| Sea bass, Bilbao-style                               | 34 |
| Whole oven-baked turbot with sliced roasted potatoes | 36 |

## Meat temptations

|                                                 |    |
|-------------------------------------------------|----|
| Diced Iberian pork tenderloin with pepper       | 18 |
| Steak tartare with straw potatoes               | 28 |
| Beef skirt steak with chimichurri               | 18 |
| Breaded veal escalope with French fries         | 22 |
| Beef tenderloin tagliata with potato parmentier | 32 |
| Galician beef ribeye steak (1Kg)                | 90 |