



FOR ONE PERSON

Artichoke confit and fried with romesco and Idiazabal cheese  
**3,80**

Artichoke confit, stuffed with red shrimp  
and au gratin with all i oli  
**2nd Prize Traditional Pincho,  
Benidorm Tapas and Pinchos Contest 2022**  
**4,20**

Salmorejo 2.0  
with cockles and basil-lemon ice cream  
**7,90**

Octopus leg with Korean sauce and celeriac purée,  
crispy mini rashers of bacon and Mexican spices  
**6,40**

Truffled potato and egg yolk ravioli  
with romesco base and a slice of Iberian ham  
**BITE THAT WILL EXPLODE IN YOUR MOUTH!**  
**2,70**

Taco of bacon at 65° with spicy Thai sauce,  
sweet hoisin sauce, herb chiffonade  
and red onion  
**1st Prize Special Pincho of the Public,  
Benidorm Tapas and Pinchos Contest 2022**  
**3,80**

Salad cut with wanton pasta and trout roe  
**3,20**

*New* "Coca mollita" with sea ham  
**DON'T HESITATE TO TRY IT!**  
**2,50**

Iberian ham croquette with veil  
**2,50**

Goat cheese and kimchi croquette, with base  
kimchi mayonnaise and Idiazabal zest  
**2,50**

Cloud bread with veal cheek, romesco sauce,  
thai sauce and pickles  
**5,30**

*New* Cloud bread with cod and glazed garlic  
**5,30**

TO SHARE

Crispy cheese, tomato and basil  
**6,70**

Seasonal tomato salad,  
dehydrated cherry tomato and sea ham  
**10,90**

Truffle omelette with toasted egg yolk  
**10,90**

*New* Cod omelette with toasted egg yolk  
**11,90**

Millefeuille of salad and trout roe  
**8,50**

Wine On "Bravas" potatoest  
**8,90**

Roasted aubergine with romesco aioli  
and cane syrup, thyme, lemon and cashewnuts  
**8,90**

Squid with algae tartare,  
black olives and nori seaweed  
**17,90**

Brioche bread stuffed with veal cheek,  
Thai mayonnaise, pickles and pickled onion  
**9,90**

CHEESE BOARD (consult the waiter)  
**Small Table 10,90 / Large Table 16,80**

POKES

Salmon poke bowl  
**13,90**

Vegan chicken poke bowl  
**13,90**

TO FINISH

*New* Red tuna belly with seasonal vegetables  
**22,90**

*New* Fried sea bass with tsatsiki sauce  
**25,00**

Chicken curry with cashews and coriander  
(vegan option available)  
**13,90**

Vegan chicken curry, with cashews and coriander  
**14,90**

Iberian pork with artichoke and Torta del Casar  
**16,50**

Beef rib with sweet potato chips, mustard and Thai sauce  
**19,90**

*New* Argentine beef cuberoll  
**23,90**

*New* Lamb terrine with tabbouleh  
**19,90**

Brioche with pastrami, pickle, mustard,  
arugula and Torta de Casar  
**13,90**

Veal sirloin steak sandwich with brioche bread,  
herb butter, arugula and red onion.  
Optional grated foie gras + €2.00  
**13,90**

SWEET ENDING

French toast with coconut and lime ice cream  
**6,40**

Millefeuille with cream and caramell  
**6,40**

Three belgian chocolates mousse  
**6,40**

Chocolate, oil and salt  
**6,40**

