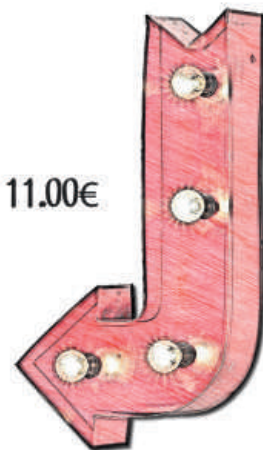




STARTERS

- Octopus Takoyaki with Teriyak 10.50 €
- Traditional hummus, with pickled vegetables and Lebanese bread 10,00€
- Olivier salad with shrimps and tuna belly. 10.50€
- Poached egg with truffle oil, boletus, ham and potato cream. 9.50€
- Burrata cheese with green sauce and tomato tartar. 12.00€
- Provolone with Pepperoni, tomato sauce and oregano. 10,00€
- Preserved artichokes with codfish brandade and crusty iberian ham. (2 units) 11.00€
- Spanish Cheese Platter with Nut Bread. 15.00€
- Italian antipasto platter 16.00€
- Iberian Ham platter from Guijuelo with Salmorejo on Toast. 18.00€



SALADS

- Pink tomato salad with bonito belly slices, chives, chili pepper and oil. 13.00€
- Apple salad, italian bacon, gorgonzola cheese, walnuts and honey-mustard vinaigrette. 12.00€
- Caesar salad with Heura (100% vegetal), focaccia and peccorino cheese 12.00€
- Quinoa salad with spinach, smoked chicken, orange, sundried tomatoes, seeds and sweet and sour vinaigrette. 11.50€



MAIN COURSES

- Greek Moussaka (eggplant, beef, tomato and Au gratin cheese). 12.00€
- Oxtail miniburguers with avocado, arugula and mango chutney (3 units) 13.00€
- Glazed Pork Ribs Cooked at Low temperature and roasted vegetables. 15.00€
- Tacos al pastor (3 units) 13.00€
- Steak tartar, Bendita Locura recipe 16.00 €
- Cod fillet au gratin with shrimp aioli 16.00€
- Baked salmon served with asparagus and roasted tomatoes. 14.00€
- Tuna tartar with avocado and mango 16.00€

