

THE BAR

<u>Patatas Bravas (spicy fried potatoes)</u>	<u>6,5</u>
<u>Marinated Salmon cubes, dill dressing</u>	<u>12</u>
<u>Artisian vinegar anchovies</u>	<u>7,5</u>
<u>Gildas (pickle vegetables and anchovie)</u>	<u>2,25 ud.</u>
<u>Potato salad with black truffle</u>	<u>7,5</u>
<u>Pure sheep cheese with Rosemary</u>	<u>7</u>
<u>*Cantabrian anchovies with tomato bread</u>	<u>12</u>
<u>*Iberian ham, truffle, mozzarella toast sandwich</u>	<u>10</u>
<u>*Tomato bread/gluten free bread</u>	<u>3,5</u>

TO SHARE

<u>*Cochinita Pibil TACOS (3 ud.)</u>	<u>12</u>
<u>*Octopus rinds with Jalapeño sauce</u>	<u>18</u>
<u>Iberian ham (100 gr)</u>	<u>19</u>
<u>Thai style boneless chicken wings</u>	<u>9,5</u>
<u>*CHICO croquettes, ham and chicken (4 ud.)</u>	<u>8,5</u>
<u>*Chicken fingers, house special sauce</u>	<u>11</u>
<u>*Fried mediterranean squid</u>	<u>14</u>
<u>Grilled Tomino cheese</u>	<u>8</u>

GREEN, FRESH AND HEALTHY

<u>*Salmorejo (Andalussian style tomato soup)</u>	<u>10</u>
<u>Grilled avocado salad, mixed nuts & vinaigrette</u>	<u>12</u>
<u>*Charcoal grilled ecologic vegetables</u>	<u>14</u>
<u>Burrata, pesto and cherry tomatoes</u>	<u>11</u>
<u>ECO tomato and tuna belly salad</u>	<u>12</u>
<u>*Carrot Hummus with Pita bread</u>	<u>9</u>
<u>Guacamole with nachos & sour cream</u>	<u>9</u>

(*)CONTAIN GLUTEN

RICE, PASTA AND EGGS

<u>Fish paella with shrimps and squid</u>	<u>22 p.p.</u>
<u>Meat paella with duck magret</u>	<u>24p.p.</u>
<u>Vegetarian paella (charcoal oven)</u>	<u>22p.p.</u>
<u>*CARDENAL macarroni</u>	<u>14</u>
<u>Crushed eggs with iberian ham</u>	<u>16</u>
<u>Creamy spanish omelette</u>	<u>8</u>
<u>Basque cod omellette PATXI</u>	<u>11</u>

FISH

<u>Croaker ceviche with "leche de tigre"</u>	<u>19,5</u>
<u>Tuna tartar with guacamole</u>	<u>18</u>
<u>Boneless Sea bass "Donostiarra" (500 gr.)</u>	<u>28</u>
<u>*Grilled croaker & vegetables</u>	<u>21</u>
<u>Grilled octopus leg, potatoes and Mojo</u>	<u>24</u>

MEAT

<u>THAI CURRY chicken and vegetables</u>	<u>16</u>
<u>Grilled Burger with mushroom sauce</u>	<u>14</u>
<u>Beef Steak tartar & French fries</u>	<u>19</u>
<u>Sautée tenderloin cubes with Foie</u>	<u>20</u>
<u>180 gr. Tenderloin, Bearnise sauce</u>	<u>24</u>
<u>Dry aged Rybeye steak 1Kg.</u>	<u>65</u>

DESSERTS

<u>*Lemon Pie</u>	<u>7,5</u>
<u>*Home made cheese cake</u>	<u>6,5</u>
<u>*Carrot Cake</u>	<u>7,5</u>
<u>Dark chocolate truffles</u>	<u>1,75 u.d.</u>
<u>Ice creams</u>	<u>5,5</u>
<u>Coronel NIN o ½ Bulldog Tonic</u>	<u>6</u>

10% VAT included

Terrace 10% extra charge