

*Fresh Mediterranean ingredients, thoughtfully selected and cooked just the way you like.
A culinary journey inspired by the rich tradition of Andalusia.*

FISH MARKET

Cooking style

A LA ROTEÑA
Cooked with tomatoes,
onions & peppers

AL ESPETO
Skewered and grilled
over an open fire

A LA SAL
Baked in a salt crust

PAELLA
Traditional Spanish rice
cooked with rich broth

FRIED
Fried in the classic
Andalusian style

BILBAÍNA
Pan-fried with garlic,
chili, & olive oil

A LA PARRILLA
Grilled over charcoal

CAVIAR

Oscietra, 30 g / 50 g / 125 g / 250 g

90 / 150 / 375 / 600

Kaluga, 30 g / 50 g / 125 g

170 / 280 / 700

Beluga, 30 g / 50 g / 125 g

300 / 490 / 1.225

SEAFOOD TOWER

serves one / serves two

Gillardeau N°2 oysters,
Lobster, Tiger king prawns

95 / 150

add Oscietra Caviar, 30 g

240

APPETIZERS

Andalusian gazpacho	14
Padrón peppers	18
100% Iberian ham	46
Cantabrian anchovy & boquerón	22
Gillardeau N°2 Oyster each	10
Croquettes <i>each</i> Truffle Red Scarlet Prawn Iberian ham Spicy crab	8

CRUDO & SALADS

Niçoise salad	36
Lobster salad with mango & spicy dressing	56
Avocado, asparagus & french bean salad	26
Home-made guacamole with yellow & blue corn chips	22
Spicy "Pipirrana" pickled green mango	22
Burrata, datterini tomatoes, courgettes & white balsamic	29
Red prawn crudo	38
Snow crab, guacamole & tostada	42
Sea bream carpaccio, citrus & pink pepper	29
Tuna belly carpaccio, piquillo peppers, capers & lemon	38
Salmon tartare with avocado, jalapeno & citrus soy dressing	32
Steak tartare with potato chips	32

WARM STARTERS

Simon's seafood soup	24
Escargots de Bourgogne 6 or 12 pieces	18 / 33
Fried chilli squid	26
Grilled Squid with olive oil	34
Prawns pil pil	28
Mussels with lemon & herbs	24

PASTA

Black truffle rigatoni	34
Casarecce with pesto	34
Lobster spaghetti arrabbiata for two	95
Daniel's sea urchin pasta	68

MAINS

Grilled baby chicken with lemon	34
Galician beef burger, cheese & pickles	34
Grilled sea bass fillet, fennel salad	44
Steamed Chilean sea bass, tomato & basil	58
Grilled octopus, potato & pimentón	42
Dover Sole Meunière	70
Turbot, basque style for two · 1 kg	140

FIRE

Galician tenderloin	46
Chilean Wagyu entrecôte	76
Galician rib-eye steak · 1 kg	160
Simmental T-Bone · 1,2 kg	135 <i>per kg</i>
Grade 9 Australian Wagyu Tomahawk · 1,5 Kg	265 <i>per kg</i>
Grilled locally farmed vegetables	28
SAUCES: Peppercorn Bearnaise Red wine & shallots Chimichurri	5

SIDES

French fries	14	Lettuce & onion salad	14
Potatoes au gratin	14	Bone marrow	14
Steamed potatoes with butter sauce	14	Grilled asparagus	14
Mashed potatoes	14	Garden tomato salad	14
Rocket, field tomato & parmesan	14	Pilau rice	14
Sauteed spinach with garlic & lemon	14		