



*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**

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## APPETIZERS

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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

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## CRUDO & SALADS

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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

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## WARM STARTERS

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Simon's seafood soup	24
Escargots de Bourgogne   6 or 12 pieces	18 / 33
Sardine "Espeto"	18
Fried chilli squid	26
Grilled Squid with olive oil	34
Prawns pil pil	28
Wood fired clams	28
Mussels with lemon & herbs	24
Grilled artichokes, lemon & herbs	22

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## PASTA

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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

TANDOOR	
Chicken tikka, yoghurt & mint sauce	33
Tandoori prawns	34
Tandoori marinated monkfish medallions coriander & black pepper	36
Spiced lamb cutlets, crispy onion	46

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	Garlic naan	14
Sauteed spinach with garlic & lemon	14	Pilau rice	14