

LOS CLASSICOS

PAN DE CRISTAL CON TOMATO \$ 75
TOASTED CRYSTAL BREAD BRUSHED WITH FRESH TOMATOES, OLIVE OIL & PINCH OF SALT

CANTABRIAN ANCHOVIES ON PAN DE CRISTAL \$140
CANTABRIAN ANCHOVIES MARINATED IN OLIVE OIL & ESPINALER SAUCE ON PA AMB TOMAQUET

BROKEN EGG & BASQUE CHISTORRA \$120
SAUTÉED CHISTORRA CHORIZO, SLOW COOKED EGG & FRIED POTATOES

CHORIZO A LA SIDRA \$120
COOKED CHORIZO WITH CIDER PADRON PEPPERS WITH ALLIOLI

TORTILLA DE PATATAS CEBOLLA Y JAMON \$150
SPANISH OMELETTE FONDANTE WITH POTATOES, CARMELIZED ONIONS COVERED WITH PALETILLA

PULPO GALLEGO \$200
JOSPER GRILLED GALICIAN OCTOPUS, TRUFFLE MASH, CELERIAC CREAM, MIGAS, CURED EGG YOLK, PAPADA JOSELITO & PAPRIKA

TAPAS CALIENTES

THE RUSTIC PERFECT EGG 3PCS \$145
SCRAMBLED EGG, CAVIAR, BLACK TRUFFLE & POTATO FOAM SERVED IN AN EGG SHELL

AUBERGINE & BOTTARGA \$180
JOSPER GRILLED ITALIAN AUBERGINE, CURED FISH ROE & WHIPPED LIME CREAM

BUTTERFLIED SPANISH RED PRAWN \$220
JOSPER GRILLED 3XL CARABINEROS WITH TOASTED RUSTIC BREAD TO ENJOY ALL THE JUICES

FRITURA

JAMÓN CROQUETAS \$120
CREAMY BÉCHAMEL WITH IBERICO HAM

CALAMARES FRITOS \$140
FRIED CALAMARI SERVE WITH CORIANDER & LIME TOPPED WITH NUTMEG

PATATAS BRAVAS \$120
LA RAMBLA STYLE OF TRADITIONAL PATATA BRAVA

TAPAS FRÍAS

TOMATO TARTAR \$120
WITH CAPERS, GHERKINS, MUSTARD & TOMATO FOAM

AVOCADO LOBSTER \$210
FINES SLICE OF AVOCADO COVER THE LOBSTER SALAD

STEAK TARTARE \$180
DRESSED WITH PONZU & OYSTER SAUCE, SESAME OIL, SLICED RADISHES, FRIED ONIONS & QUAIL EGG YOLK

ENSALADILLA RUSA WITH BLUE FIN TUNA \$180
POTATO SALAD WITH SOY MARINATED TOYOSU TUNA, NORI & MUSTARD MAYO, PIPARRAS PEPPERS & CAVIAR OLI

GILLARDEAU OYSTER CEVICHE \$90/pc
PASSION FRUIT LECHE DE TIGRE & LIME

FOIE GRAS TERRINE \$180
CARMELIZED GREEN APPLES, GLAZED PEARL ONIONS & SPICED BREAD

HOKKAIDO SCALLOP DONOSTEIRRA \$180
GARLIC, CHILLY & PARSLEY

CATALAN BUTIFARRA SAUSAGE WITH PARMESAN RICE \$260
JOSPER GRILLED IBERICO SAUSAGE, HOKKAIDO UNI, CELERY & PARMESAN CHEESE

CLAMS AL VINO BLANCO \$180
US CLAMS SAUTÉED WITH WHITE RIOJA & GARLIC

BIKINIS

TRUFFLE, JAMON & CHEESE \$110

SUCKLING PIG & SPICED MANGO CHUTNEY \$120

LOBSTER, TETILLA CHEESE & AVOCADO \$170

MARKET FRESH SEAFOOD

OUR TEAM USES OUR BEST ENDEAVORS TO PROCURE AN EXTENSIVE SEAFOOD OFFERING INCLUDING WHOLE FISHES NOT ONLY FROM GALICIA, PALAMOS SPAIN & NORTHERN EUROPE BUT ALSO THE FRESHEST PRODUCTS FROM JAPAN & THE REST OF PAN ASIA. PLEASE VISIT OUR DISPLAY & WE CAN RECOMMEND PREPARATION METHODS.

MARKET PRICE

JOSPER GRILLED

OZAKI BEEF (STRIPLOIN / RIB EYE) PER 100g \$ 550
30-36 MONTHS SINGLE FARM JAPANESE PURE BREED WAGYU FROM MIYAZAKI PREFECTURE

PORTERHOUSE RUBIA GALLEGA PER 1KG \$1100
SELECTED SPECIAL SIMMENTAL BREED CATTLE WITH HIGH QUALITY OF MARBLING

TXULETA FROM LOMO ALTO PER 1KG \$1450
DRY AGE 90-120 DAY RUBIA GALLEGA

JOHN STONE TOMAHAWK \$ 980
GRASS FED, 21-DAY DRY-AGED

SALAMANCA SHORT RIBS \$ 550
100% CERTIFIED BLACK ANGUS SERVED WITH MEDITERRANEAN DRESSING

OTHER MEATS

ARAGON RACK OF LAMB 2-4 PAX \$600
OVEN ROASTED MILK FED RASA ARAGONESA BABY LAMB

ROASTED SPRING CHICKEN 2 PAX \$240
JOSPER GRILLED FREE-RANGE SPRING CHICKEN, ROSEMARY & THYME RUB. CHEF TADEO'S FAMILY RECIPE

TRADITIONAL SUCKLING PIG "SEGOVIAN STYLE" 3-4 PAX \$850
OUR SIGNATURE DISH ROASTED SEGOVIAN STYLE

SPICED RUBBED PIGEON DE RACAN \$380
12-DAY DRY AGED

SIDES

RATTE POTATO
GARLIC ROSEMARY & THYME
\$80

BABY CARROT GLAZED
BEEF REDUCTION & BRANDY
\$80

MASHED POTATOES
CABBAGE & GREEN BEANS
\$80

GREEN ASPARAGUS
TRUFFLE MAYONNAISE
\$80

GARDEN SALAD
BALSAMIC VINAIGRETTE
\$50

PADRÓN PEPPERS
PERFECTION
\$95

PAELLAS

CLASSIC REGULAR 2-4 pax \$450 LARGE 6-8 pax \$550
PORK, CALAMARI & CLAMS

PAELLA VEGETARIANA \$420 \$520
CATALAN STYLE ARRÒZ A BANDA WITH JOSPER GRILLED GREEN ASPARAGUS & SEASONAL VEGETABLES

RED PRAWN SQUID INK PAELLA \$550 \$650
CALAMARI, CLAMS & 3XL CARABINEROS

FIDEUA "EL SENYORET" \$400 \$500
VALENCIA STYLE 'NOODLE' WITH TIGER PRAWNS, CALAMARI, CLAMS & MUSSELS

IBERICO & CHEESES

5J 100% BELLOTA JAMÓN IBERICO \$360
HAND-CUT FROM THE REGION OF JABUGO, 100% FREE-RANGE & PURE IBERICO

IBERICO PLATTER \$380
FINEST SPANISH CHARCUTERIE WITH JAMON, LOMO & CHORIZO

ARTISANAL CHEESE BOARD \$200
SELECTION OF CHEESES (5 EACH)

DESSERT

CHURRO SUNDAE
CINNAMON SUGAR CHURROS WITH VANILLA ICE CREAM & CARAMEL SAUCE

\$90

BAKED BRIE CHEESECAKE
FRESH WILD BERRY JAM
(15 MIN PREPARATION TIME)

\$95

PASTEL DE CHOCOLATE
CHOCOLATE MIRROR GLAZED CHOCOLATE MOUSSE CAKE WITH PASSION FRUIT

\$110

HELADO NITRO ICE CREAM SUNDAE
FRENCH VANILLA ICE, SUNDAE TOPPINGS
PREPARED TABLE-SIDE FOR TWO
(SAT & SUN AFTERNOON ONLY)

\$140

'XURROS'
DOS! CHOCOLAT

\$110