

SHARING MENU

TAPAS | one per guest

PAN CON TOMATE Y EMBUTIDOS *
*Ficelle rubbed with tomato, Serrano ham
chorizo and salchichón*

PESCADITO FRITO
*Fried whitebait,
malt vinegar "al i oli"*

"TORTILLA" A LA SIDRERÍA
*Slow poached hen's egg, bacalao
American Sturgeon Caviar, "Pan Cristal"*

BRAVAS PELUDAS
Crispy potato with txistorra

PUNTILLAS y MELÓN
*Thumbnail squid,
melon a la plancha, pistachio*

CROQUETAS
Three each of duck, crab and asparagus/ham

"ANCHOAS CURADAS"
*House-cured fresh anchovies, tomato hearts,
herb goat's cheese curd*

DOS SARDINAS
*Two sardines: cured and smoked,
black olive, tomatoes*

MEDIA RACIONES | one per guest

LENGUADO CRUDO
*Sushi grade local fluke, piquillo emulsion,
scallion ash, sea beans, pomelo, salad of herbs*

COGOLLOS Y ANCHOAS DEL CANTÁBRICO *
*Hearts of Boston lettuce, salt-cured anchovies,
breakfast radish, sun choke, artichokes,
white asparagus, egg vinaigrette*

SEPIA Y GUISANTES
*Cuttlefish a la plancha, English peas
apple, mint*

CHAR
*Arctic char a la plancha,
"pimientos de Padrón", artichokes*

GAMBAS A LA PLANCHA
*Maya prawns a la plancha, seasonal pickles,
chorizo and garbanzo purée, harissa*

PULPO A LA PLANCHA
*Octopus a la plancha, warm walnut vinaigrette,
potatoes, pasas olives, apple*

HUEVO ESCOCÉS
*Scotch egg, txistorra, lentils,
asparagus, pork crisps*

PANCETA
*Berkshire pork belly, Spring "trinxat" of
smoked fingerling potatoes, savoy cabbage,
macoun apples, lamb's quarter*

ARROCES/FIDEUÀ | one per every 3 guests

ARROZ CREMOSO *
*Creamy rice of crispy pork belly, spring peas,
pea tendrils, mint pistou*

ARROZ NEGRO
*Black paella of baby squid, squid ink,
fava beans, sea urchin, lemon purée*

FIDEUÀ DE CIGALAS
Langoustine, fideos, smoked tomatoes, fennel

PARA COMPARTIR | one per every 5 guests

PESCADO DEL DÍA
Whole Turbot for two, spring ramps, asparagus

LOMO ALTO
Dry aged Prime Rib for two, spring mushrooms

CORDERO ASADO
*Milk-fed Vermont baby lamb for two,
spring vegetables*

*can be modified for vegetarians