

## PARA EMPEZAR *starters*

Aceitunas variadas con banderillas .....38	Selection of olives (V)
Gazpacho Andaluz .....43	Traditional Gazpacho (V)
Sardinas del Cantábrico con pimientos confitados y pan cristal .....53	Cantabrian sardines with red pepper confit and cristal bread (G)(SF)
Pimientos del piquillo rellenos de brandada de bacalao y salsa romesco .....43	Piquillo peppers stuffed with cod brandade and romesco sauce. (G)(N)(SF)
Ensaladilla de gambas con caviar de salmón .....53	Prawn salad with salmon caviar (SF)(D)(E)
Ensalada de Tomate Heirloom con cebollita fresca y ventresca de atún .....67	Heirloom tomato salad with fresh onion and tuna belly(SF)

Pimientos del Padrón rellenos de pato confitado y salsa de foie gras .....67	Padrón peppers stuffed with duck confit, drizzled with foie gras sauce (G)
Patata canaria con mojo picón y crema de anchoas .....43	Canarian potato with red pepper sauce and cream of anchovies (G)(N)
Gambas al ajillo .....67	Traditional garlic shrimp (SF)
Calamares a la Romana .....53	Romana style calamari (G)
Pulpo Al Hambre .....63	Boiled octopus, new potatoes, sweet paprika, olive oil (D)
Rabo de toro cocido al estilo Cordobés con judía blanca salteada y crema de nabos con vainilla .....67	Oxtail Córdoba style with white beans, cream of parsnip and vanilla (D)(G)(N)
Albóndigas de la casa con pisto Manchego .....43	Homemade meatballs with pisto Manchego (D)(G)(E)
Croquetas de pollo y queso .....43	Chicken and cheese croquettes (D)(G)(E)
Croquetas de jamón .....53	Serano ham croquettes (P)(D)(G)(E)
Croquetas de gambas y sepia en su tinta con duo de alioli .....67	Prawn and Cuttlefish ink croquettes served with aioli duo (SF)(G)(D)(E)
Costillas de cordero en mi estilo de moorish .....67	Lamb rack Chef Miquel style (N)(G)
Patatas bravas .....53	Brava style potatoes (V)(E)
Tortilla de patatas .....43	Spanish potato omelet (E)
Erizos de mar gratinados .....67	Sea urchin Gratin (SF)(E)(D)
Chorizo al vino tinto .....67	Chorizo glazed in a red wine reduction (P)(A)



### Minimum 2 People

#### PAELLA rice

Paella de mariscos .....257	Seafood paella (SF)(N)(G)
Paella negra con calamares y mejillones .....218	Squid ink paella with calamari and mussels (SF)(N)(G)
Paella Mixta .....194	Mixed paella with, chicken, shrimp and calamari (SF)(N)(G)
Paella de verduras .....165	Vegetable paella (V)(G)(N)
Paella de Langosta .....359	Lobster paella (SF)(N)(G)

## PRINCIPALES *mains*

Bacalao a la parrilla, patatas azules, hinojo, salsa de alioli y miel .....184	Grilled Cod fish, blue potatoes, fennel, aioli honey sauce (E)(D)
Lubina a la plancha con gulas del norte y salsa de pimientos choriceros .....184	Grilled sea bass with northern "gulas" and "choricero" peppers
Carrilleras de ternera, con puré de boniato y crema de patata .....140	Braised beef cheeks, sweet mashed potato (D)(N)(G)
Picantón ahumado, papas arrugadas, mojo picón y pimientos asados .....131	Smoked baby chicken, new potatoes, roasted peppers and picón sauce (D)(N)(G)
Panceta de cerdo ibérico cocido a baja temperatura con cebolla caramelizada y trinchat .....155	Slow cook Pork belly, caramelized onion and trinchat (P)(G)(N)
Secreto ibérico con puré de patatas y verduras glaseadas al mojo .....257	Braised Iberian pork, mash potato and caramelized vegetables (P)(G)(N)
Arroz cremoso del mar y la montaña .....165	Creamy surf and turf rice (SF)(D)(N)(G)

## PARA COMPARTIR *to share*

Chuletón a la parrilla, patatas al horno y pimientos del padrón .....359	800gr 1.5kg
1.5kg Rib eye steak, baked new potatoes, padron peppers (G)	747
Paletilla de cordero lechal asada 24 hrs, pure de papas y verduras .....359	
24 hrs slow roasted baby lamb shoulder, mashed potatoes, vegetables (G)(N)	
Parrillada de mariscos .....665	
Grilled seafood platter — Lobster, scarlet prawns, razor clams, mussels, octopus (SF)	
Plato mixto de cerdo .....398	
Mixed grilled pork platter (P)(G)(N)	

## EMBUTIDOS *Spanish cured pork*

Jamón Iberico .....140	Iberian ham (P)
Jamón serrano .....82	Serrano ham (P)
Chorizo Ibérico .....48	Cured chorizo (P)
Lomo Ibérico .....77	Iberian loin (P)
Fuet de Vic .....48	Catalan cured sausage (P)
Melon con Jamón .....48	Melon & Serrano ham (P)
PLATTER (Iberian ham not included)	
Selection of the above .....155	

## RACION DE QUESO *Spanish cheese*

Manchego .....33	Made from the milk of Manchego sheep, definitive Spanish cheese
Idiazábal .....33	A hard cheese from Basque made from the milk of the long haired Lacha sheep
Tetilla .....33	A very mild creamy cheese, briefly matured from Galicia, from the milk of cow
Cabrales .....33	A blue cheese matured in limestone caves from the milk of sheep and cow
Mahones .....33	A fairly sharp semi-cured cheese from the island of Minorca, from the milk of cow
CHEESE PLATTER	
Selection of the above .....126	

(V) Vegetarian | (A) Alcohol | (N) Nuts | (P) Pork | (D) Dairy | (G) Gluten | (SF) Shell Fish | (E) Egg | Gluten Free items are available upon request.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and Value Added Tax. ♡ We use seasonal produce from trusted regional suppliers to reduce our carbon footprint.