

Charcuterie

Sourdough bread

- Extra Virgin Olive oil & Olives □
 Add fleur de sel butter
 Add wild garlic butter
 Aioli

Gluten free bread

Extra Virgin Olive oil & Olives

Marinated olives

Old school

Pata negra ^{70Gr.}

Jamon Iberico from Salamanca ○

Iberico cold cuts

Pata Negra, chorizo & salchichon ○

Marcona almonds △

Cheese ^{40Gr.} Min 3 cheeses

Manchego

Sheep, raw milk, Spain ■□

Valdeón

Cow, blue flora, non pasteurized, León, Spain ■□

Bonde de la Gatine

Goat, raw, cream, Poitou, France ■□

Soumaintrain Fermier

Cow, creamy, red flora, Bourgogne, France ■

Oude Weesperkaas

Cow, biologic, Weesp, The Netherlands ■

Payoyo

Mixed, raw, cured, Cádiz, Spain ■□

Small bites (with your hands)

Baby squid tempura ^{2 pcs.}

Served in a blue corn tortilla with kimchi and lime aioli □

Tuna croquetas ^{4 pcs.}

Langoustine bechamel ■□

Smoked sardine ^{1 pcs}

On toast with aubergine and yoghurt ■□○◆

Pimientos de padron

Sea Salt ◆

Johnny Bravas

Our classic with two sauces, like in Madrid ◆

Croquetas de jamon ^{4 pcs.}

Paprika coulis ■□

Mañana mañana ribs ^{2 pcs.}

Slow cooked and deboned with teriyaki ■■

3

1.4

1.6

1

4

3

17

16

4

3.5

4.5

5

4

4

4.5

8.5

10

4

7

6.5

6.5

9

Mediterranean heritage

Botanical salad

Fresh herbs, courgette, truffle and celery sorbet ■

Handcut steak tartare

Caviar, bone marrow emulsion and croutons □○

Calamari pappardelle

Acidulated basil pesto ■△●○

Galician octopus

With potatoes in confit, paprika powder and evoo ●◆

Premium red prawns ^{5 pcs.}

Done a-la-plancha with sea salt ●

Valencian rice paella style

Chicken, vegetables and homemade broth ◆

Rib eye – Txuleton ^{1Kg.}

Rubia gallega beef (3/4 pax) (24 hours in advance)

Spanish tortilla

Agria potatoes, caramelized onions and free range eggs ■

A world tour

Whole red label chicken leg

Slow cooked and grilled with yuzu chicken demi glace ■

Tuna in the clouds

Tuna tartare from the south of Spain ■○

Crispy aubergine

Sherry vinegar soja sauce ◆■□

Tender stem broccoli

Spicy miso, hazelnuts △■

Premium entrecote grilled ^{225Gr.}

Japanese chimichurri

Cantonese pork belly

Carrot-cardamom purée, crispy shallot, sriracha glaze ■

Sweet

Tonka bean french toast

Vanilla ice cream ■□

Coconut mousse

Lime, crumble & green tea ice cream ■□

Dark chocolate panacotta

Peruvian dark chocolate, pear gel & sage ice cream ■□

Chefs menu ^{Min 2 pax}

Don't look any further... We got this! 37.5

□ gluten, ■ lactose, ■ soya, △ nuts, ▽ vegan, ● shellfish, ● molluscs, ○ pregnant, ◆ nightshade