

Charcuterie

Artisanal bread. Extra Virgin Olive oil ^{□▽}	3
Add aioli for	1
Add biological fleur de sel butter [■]	1.4
Add biological wild garlic & herbs butter [■]	1.6
Marcona almonds. ^{△▽}	3.5
Salted and roasted in Valencia	
Marinated olives. Old school [▽]	3
Pata negra (45 90 gr). [○]	11.5 22
Jamon Iberico from Salamanca	
Iberico cold cuts. [○]	15
Pata Negra, chorizo & salchichon	
Lomo Iberico. The finest cut [○]	11
Cecina. Smoked beef, arbequina oil [○]	10

Cheese (per 40gr) min. 3 cheeses

Manchego. ^{■○}	3.5
Sheep, raw, Castilla la Mancha [■]	
Lazuli. [■]	4.5
Cow, blue flora, pasteurised, Utrecht [■]	
Bonde de la Gatine. ^{■○}	5
Goat, raw, creamy, Poitou [■]	
Fiore. [■]	4.5
Cow, red smear, pasteurised, Utrecht [■]	
Soumaintrain Fermier. [■]	4
Cow, creamy, red flora, Bourgogne [■]	
Oud Weesperkaas. [■]	4
Cow, biologic, Weesp [■]	
Payoyo. Mixed, raw, cured, Cádiz ^{■○}	4.5

Vegetables

Caesar salad à-la-Pikoteo. ^{□■}	7.5
Little gem, cantabric anchovy, parmesan	
Cherry tomato tempura. ^{□▽}	7.5
Homage to Dos Palillos (Barcelona)	
Celery root tartare. ^{□■▽}	8.5
Tarragon remoulade, chicory, apricot, old cheese	
Pimientos de padron. [▽]	7.5
Sea Salt	
Patatas bravas.	6.5
Madrid style	
Botanical salad. [■]	11
Fresh herbs, courgette, truffle, celery sorbet	
Handmade potato gnocchis. ^{□■}	10
Smoked poblano sauce, sautéed string beans	
Tender stem broccoli. ^{■△▽}	8
Spicy miso, hazelnuts	

Contains

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

Meat

Croquetas de jamon (4 8 pcs.) ^{□■}	6 11
Paprika coulis	
Venison tenderloin tataki ^{■○}	14
Smoked aubergine, fermented cabbage	
Spanish tortilla	7.5
Iberico sobrasada, honey	
Cantonese pork belly [■]	11
Carrot, tonka bean, sriracha glaze	
Galician oxtail taco (2 pcs.)	10
Cabbage kimchi, pickled shiitake	
Mañana mañana ribs (2 pcs.) ^{■□}	9
Slow cooked and deboned with teriyaki	
Premium entrecote grilled (225 gr)	18.5
Salmoriglio	
Dry Aged Rib Eye - Txuleton (1 kg)	80
Cote de Boeuf from Premium Rubia Gallega Beef (Consult availability, 3 to 4 persons)	

Chefs menu min. 2 persons

Don't look any further ... We got this! 35 p.p
3 to 4 courses, dessert not included.

Fish

Black paella [●]	14
Wild gambas, mushroom soffrito, black ink	
Sauteed squid ^{□□}	9
Onion fennel compote, thai basil, lime aioli	
Scallop ceviche ^{○○}	14
Green leche de tigre, crunchy corn, jalapeño	
Fried baby calamari ^{□○}	11
Spicy ratatouille, kaffir lime, chipotle	
Smoked eel (2 pcs.)	9
Mango, green shiso, goma sauce	
Tuna in the clouds ^{■○}	15
Tuna tartare from the south of Spain	
Smoked mackerel ^{△○}	10
Ajoblanco, kumquat, haring caviar	
Zeeland oysters ^{○○■}	3
Yuzu kosho mignonette	3.5
Smoked soy	3.5

Sweet

Caramelized carrot moelleux ^{□■}	8
Cardamom ice cream	
Coconut mousse ^{□■}	8
Lime, crumble & green tea ice cream	
Sorbet ice [▽]	6
2 scoops	
Dark chocolate panacotta [■]	8
Pear gel, olive oil, sage ice cream	