

Dish of the Day

Monday

Skirt Steak With Roasted Potatos and Chimichurri

Tuesday

Seafood Spanish Rice

Wednesday

Lentil Soup With Spanish Meats

Thursday

Tuna Marmitako (Famous Dish from Basque Country)

Friday

Veggie and Pork Rice

P.V.P. 7,90

Available Allergy Menu

Chef Suggestions

Our Russian Potato Salad With Hake Fish	6,50€
Tomahawk Steak, Charcoal Dry Aged, 1Kg	48,00€
BBQ Ribs Slowly Cooked	20,00€
Iberian pig Slowly Cooked in its Own Juice	24,00€

Bastender Suggestions

APERITIVES

THE FIRST FRESH: Limoncello, Martini Ambrato, Vodka Ciroc	8,00€
EL PATRÓN: Tangerine, Orange, Lime, Pampelle, Cointreau,	
Tequila "El Patrón", Angostura, Egg White	9,00€

DIGESTIVES

L. A. SWEET & SOUR: Grey Goose Vodka, Disaronno, Vanilla, Coco,	
Lemon, Orange, Pampelle	8,00€
¡AHUMATE!: Ron Bumbu, Ron Macerado, Ron Barcelo Imperial,	
Grapefruit, Cinnamon, Lime, Fig	9,00€

Day to Day

Suggestions

Raw Bar

Oysters		3,80€
Marinerita		3,50€
Jamón Ibérico	1/2 11,00€	Dish 19,00€
Cheeseboard "Eat & Speak"	1/2 10,00€	Dish 17,00€
Iberian Sausage Table	1/2 9,00€	Dish 16,00€
Tuna Steak Tartare on Nori Strudel with Avocado		18,00€
Can of Pickled Mussels		8,00€

Flat Bread

Flat Bread with Caramelized Onion and Dried Tuna	9,50€
Flat Bread Pulled Pork with Tzatziki Sauce	8,50€
Flat Bread With Goat Cheese and Anchovies	8,50€

Salads

Italian burrata with truffle	12,00€
Local tomato with tuna belly	13,50€
Salted fish salad from Alicante	13,00€
Norwegian salmon salad	16,50€
Vegan salad with tofu	13,00€

Available Allergy Menu

To break the ice

To get into details

Iberian Ham Croquette 2 units	5,00€
Taco Lovers: · Beef Sirloin Taco, Vegetables and Melted Cheese	10,50€
· Vegan Taco with Vegetables and Tofu	9,50€
Artichoke Confit with Acorn Ham, foie and Celery Cream	13,00€
65 degrees Egg with Boletus, Truffle and Parmentier	15,00€
Salmon Pokebowl with Egg at 65 Degrees	16,50€
Local Pokebowl with iberian Pig and Egg at 65 Degrees	18,50€

Charcoal

Charcoal Mussels	6,00€
Grilled Octopus Leg	18,00€
Charcoal 100% Angus Beef Hamburguer	16,00€
Filet Mignon with Foie	25,00€
Rib Eye Steak, Dry Aged, From Basque Country	23,00€
Ventresca Cod au Gratin with Pericana alioli	21,00€
Baked Dorado Fish with Vegetables	22,00€

Available Allergy Menu

To warm up!

Desserts

Cheesecake In Love	6,50€
Brownie with Barrona Chocolate Ice Cream	7,00€
Golden Dessert. Gold Bar of 24 K	18,00€
Strawberry Flower Shape Mousse	6,50€
Chocolat Coulant with Praline	7,00€

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Available Allergy Menu

Desserts