


STARTER

Winter vegetable soup	13
Homemade focaccia with blue cheese cream	
Beef tartar	15
Knife-cut, egg yolk, pebre, pickles, mustard seeds and vitelottes chips	
<i>Pebre : sauce made with herbs, onions, tomatoes and spices</i>	
Grilled octopus	16
Octopus, guiso de chorizo, duo de ajis, julienne of tortilla	
<i>Guiso de chorizo : chorizo stew / duos de ajis : pepper-based sauces</i>	
Scallop Tiradito	17
Salmon roe, kimchi verde, jalapeño, coriander	
<i>Tiradito : thin slices of pickled raw fish / Kimchi verde : pickled vegetables / jalapeño : Mexican chili pepper</i>	

MAIN COURSE

Fillet of sea bream	23
Beet, hibiscus flower and citron confit variations	
Cod fillet	25
Aji de mani, sweet potato mousseline, roasted cabbage and samphire	
<i>Aji de mani : peanut and coconut milk sauce</i>	
Grilled guinea fowl supreme	24
Jerusalem artichoke, crosne, sage, beurre noisette, pine nuts, jus court	
<i>Crosne: root vegetable</i>	
Angus beef picanha 250gr	29
Crispy new potatoes, chimichurri sauce, aji dulce, guindillas	
<i>Aji dulce: bell pepper sauce / guindillas: pickled peppers</i>	
Home-made burger	21
150g steak, brioche artisan bread, mature cheddar, homemade BBQ sauce, crispy onions, tomatoes, salad, pickles, home fries and chef's mayonnaise	
Frijolada 	19
Kidney beans, avocado, patacon, coleslaw, carrots, onions, coriander, aji dulce	
<i>Patacón: green plantain fries / Aji dulce: sweet pepper</i>	
Salad of the moment	22
Roast chicken, red lettuce, leaf lettuce, tamarillo, quinoa, avocado, cucumber, tamarillo vinaigrette	
<i>Lollo rossa and treviso: red lettuce varieties / tamarillo: exotic fruit</i>	

ACCOMPANIMENTS

French fries and homemade mayonnaise	5
House salad of the moment	5
Sweet potato mousseline	5

CHEESE & DESSERTS

Duo of mature cheeses of the moment	12
Homemade chutney	
Grapefruit Meringue	11
Black sesame tagete	
<i>Tagete: edible flower</i>	
Tres leches	12
Rose petals, lychee, raspberry	
<i>Tres leches: three-milk cake from Latin America</i>	
Gourmet coffee (Champagne option + 5€)	12
Assortment of homemade mini desserts	
Dulce de leche mille-feuille	13
Peanut praline	
<i>Dulce de leche : milk jam</i>	
Cinnamon roll	13
Pistachio cream and white chocolate	

Our dishes are home-made

Price in euro

We will be happy to provide you with the origin of the meat and the list of allergens.