



BAR INGLÉS

COCKTAIL BAR

SALADS

Burrata on farmhouse tomatoes with basil emulsion and nuts 22€

Cesar Salad 22€

Lobster salad, green apple tartare and Modena vinegar and piquillo pepper caramel 36€

COLD STARTERS

Anchovies with sun-dried tomatoes and avocado 28€

Homemade foie gras, white chocolate emulsion, and almond crunch 34€

Hummus, pita bread, and seeds 18€

Cheese (selection of local cheeses) 30€

The charcuterie

Iberian acorn-fed chorizo 30€

Iberian Acorn-fed Loin 28€

Iberian Acorn-fed Salchichón 32€

Truffled Prosciutto 20€

Wagyu cured meat 32€

HOT STARTERS

Iberian ham croquettes 16€

Fresh Andalusian-style Squid with Citrus Mayonnaise 22€

Curry Chicken Gyozas, Bamboo Steamed (6 pieces) 16€

Bamboo Steamed Prawn Hakao 16€

Crispy lamb sweetbreads, shoestring potatoes, and free-range egg yolk 24€

MAIN COURSES

Veal Milanese, potato parmentier, and egg 28€

Pasta of the day 25€

Our style Margherita pizza 20€

Beef Steak tartare 32€

Txuleta Burger 22€

Arriluce Sandwich 22€

Northern-style beef shoulder tacos (3 pieces) 18€

Tacos al pastor (3 pieces) 18€

DESSERTS

Caramelized French toast with ice cream 15€

Homemade cheesecake with ice cream 15€

Yogurt mousse, crumble, and seasonal fruit 12€

Chocolate brownie with red berries 15€