

A L A
B A S
T R O

Raw Bar / Share

AVOCADO WITH FRESH IBIZAN CHEESE

Roasted lemon, hazelnut and basil.

21,00€



IBERIAN HAM

Glass bread and grated tomato.

35,00€



CHICKPEA MUSABAHA

Tahini, greek yogurt, chopped herbs, pita bread and crudités.

21,00€



COLD CANNELLONI OF ROAST AUBERGINE AND CHEESE

Fresh cheese, idiazabal, pear, tomato, pine nuts, basil and black olive.

22,00€



RED PRAWN CARPACCIO

Soya, avocado, lime and fried onion.

26,00€



CRISPY CORN OMELETTE

Bluefin tuna, ponzu, tobiko roe, kimchi mayonnaise and furikake.

26,00€



STEAK TARTAR

Beef tenderloin, red onion, capers, anchovies, gherkin, sriracha sauce, egg yolk and carasatu bread.

26,00€



POKE BOWLS

Sushi rice, avocado, marinated red cabbage, carrot, edamame, mango, radish and kimchi mayonnaise.

Option Vegetarian 24,00€ , Salmon 28,00€ , Tuna 32,00€ , Chicken 28,00€



RED SHRIMP CROQUETTES

19,00€



RED PRAWN IN SALT

42,00€



Gluten

Egg

Fish

Milk

Celery

Mustard

Sulphites

Sesame

Molluscs

Soy

Nuts

Salads

BURRATA WITH COLOURED TOMATOES

Fig jam and arugula.

24,00€



LETTUCE MIXTURE AND BLUEFIN TUNA TATAKI

Marinated with red curry, mango and pistachio.

29,00€



KALE AND RED CABBAGE

Balsamico modena, raspberry, cashew and sesame.

22,00€



CESAR SALAD

Lettuce, chicken confit, bacon, anchovy and parmesan cheese sauce and bread croutons.

24,00€



Sandwichs

STRACIATELLA AND ROASTED CHERRY TOMATO FOCACCIA

Basil, parmesan and arugula.

24,00€



OLD COW HAMBURGER

Brioche bread, dijonnaise with gherkins, lettuce, tomato, caramelised onion and Manchego cheese.

28,00€



CLUB SANDWICH

Rustic bread, bacon, organic chicken, edam cheese, lettuce, tomato and saffron mayonnaise.

26,00€



VEGAN TACO

Chinese cabbage, mushrooms, pickles, kimchi mayonnaise and crispy onion.

24,00€



Egg



Milk



Mustard



Sesame



Soy



Main courses

GRILLED CAULIFLOWER

Mini vegetables, satay sauce and peanuts.

29,00€



NERANO SPAGETTI

Zucchini, mascarpone, parmesan and chili.

29,00€



TAGLIATELLE WITH SHRIMPS

Fresh pasta, shrimps and crispy garlic.

34,00€



FISH OF THE DAY WITH KIMCHI SALAD

Baked potato and green oil.

42,00€



TURBOT WITH SAFFRON SAUCE

With wild asparagus

42,00€



ORGANIC CHICKEN THIGH MARINATED

With thyme, harissa, lemon, sauteed chard and nuts.

32,00€



GRILLED IBERIAN PORK

With sauteed chard and nuts.

35,00€



BEEF TENDERLOIN

Cream of boletus, mushroom stew and demi-glace sauce.

38,00€



Gluten



Egg



Milk



Mustard



Sesame



Soy



Crustaceans



Fish



Celery



Sulphites



Molluscs



Nuts

Sides / Accompaniments

Fried potatoes with padrón peppers
9,00€

Grilled wild asparagus
12,00€



Fried sweet potato
9,00€

Vegetables at Jospé
12,00€

Desserts

VEGAN STICK
Coconut, passion fruit and dark chocolate.
15,00€

FERRERO ROCHER 2.0
Milk chocolate mousse, praline sponge cake and caramelised hazelnut.
15,00€



RED BERRY CHEESECAKE
Creamy cheese, strawberries, blueberries and almond crumble..
14,00€



PISTACHIO TIRAMISU
With strawberries and lemon sorbet.
15,00€



ICE-CREAM SCOOP
5,00€



FRUIT MOSAIC
15,00€



Gluten



Egg



Milk



Mustard



Sesame



Soy



Crustaceans



Fish



Celery



Sulphites



Molluscs



Nuts

