

SMALL PLATES

PAN CON TOMATE ^{VG}	4
PRAWN CROQUETAS ^{DF} lime, ginger, saffron aioli	6
FRIED BABY SQUID ^{DF} aioli espelette	9
SCALLOP CEVICHE ^{GF} coriander aguachile, avocado mousse, tobiko	12.5
OCTOPUS ROLL Padron pepper, smoked aioli, brioche bun	13.5
CARABINERO ^{DF, GF} Arbequina olive oil	18.8
HEIRLOOM TOMATO SALAD ^{VG, DF, GF} piparras, gordal olive, baby carrot, moscatel dressing	9.5
BEETROOT TARTARE ^V mint, balsamic pearl, endive, toast	9.5



PLANCHA

MONKFISH TAIL ^{DF} monkfish in panko, peri peri sauce, piperrada, coriander oil	21
MACKEREL AJADA ^{DF, GF} moscatel, garlic, chilli, parsley	18
SQUID INK RICE ^{GF} cuttlefish, green pepper, grilled calamari	18.5
BABY LEEKS ^{VG} romesco sauce, almond picada	12.5

CHARCOAL GRILL

NATIVE LOBSTER Bloody Mary sauce, triple chips	28/50
WHOLE MARKET FISH mojo verde, lemon	45
IBERICO PORK PRESA Jerusalem artichoke puree, red wine sauce, apple compote	23

SIDES

BROCCOLI TEMPURA ^{VG, DF} togarashi pepper, lime	6
PIQUILLO PEPPERS ^{VG, DF, GF} broad beans, extra virgin olive oil	6
PAPAS ARRUGADAS ^{VG, DF, GF} mojo rojo	5
TRIPLE COOKED CHIPS ^{VG, DF, GF} spicy mix, coriander	5