

BURRATA, RED GRAPEFRUIT, LAVENDER & HONEY OIL (v) 12 €

OCTOPUS, SUMAC ONIONS, POMEGRANATE 15 €

CANTABRIAN ANCHOVY 00 FROM SANTONA, LEMON CREME FRESH MOUSSE & CAVIAR  
TOAST 13 €

POTATO AND ARTICHOKE SALAD, PRESERVED LEMON MAYONNAISE (v) 9 €

WHITE ANCHOVY MARINATED IN VERMOUTH, ALMOND & GARLIC SAUCE , PICKLED CUCUMBER 12 €

WHITE BEANS IN SMOKED CASCABEL OIL (vv) 7 €

CHICKEN, ANCHOVY & CAPER MARINADE, ROCKET MAYONNAISE & MICROGREENS 13 €

CUIXOT (LOCAL BLACK PUDDING), RAZOR CLAMS & PICKLED SEA FENNEL TOAST 13 €

BACALA MONTECATO, GRILLED POLENTA 11 €

BROSSAT (LOCAL RICOTTA CHEESE), ROASTED AUBERGINES, BLACK GARLIC AND PINE NUTS 12 €

GRILLED MENORCEAN RED PRAWNS WITH GINGER AND PINK PEPPER 19 €

LOCAL MUSSELS, HARISA & LEMON SAUCE 14 €

CUTTLEFISH IN CRAB AND CHILLI SAUCE 14 €

SELECTION OF LOCAL ARTISAN CHEESES 16 €

IBERICO HAM / BELLOTA 85 G 26 €

TOAST WITH TOMATO (vv) 5 €

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ALMOND AND COCONUT CAKE, COCONUT & BANANA ICE CREAM 6 €

CAMOMILE ICE CREAM & PASSION FRUIT SEMIFREDDO BALL 5 €

CONE COFFEE 6 €

\* please mind that this is a sample menu. Selection of dishes may vary depending on local and seasonal produce and availability.