

MENÚ CLASSICS

EVERYTHING TO SHARE
(MONDAY TO THURSDAY)

TO SHARE

- ~ Olive oil flatbread and alioli.
- ~ The best seasonal tomato.
- ~ White shrimp Russian salad.
- ~ Roasted eggplant with dressed burrata.
- ~ Grilled king prawns with roasted chicken jus.
- ~ Grilled free-range chicken thigh with burnt lemon.

POSTRE PARA TERMINAR

- ~ Creamy and smooth cheesecake. 2 pax

39€ p.p

**Add the best croquette in the world+4€*

HITS MENU

(EVERY DAY)

STARTERS TO SHARE

- ~ Olive oil flatbread and aioli.
- ~ Seasonal tomatoes.
- ~ The Best Croquette in the World 21.
- ~ White shrimp Russian salad.
- ~ Artichoke in Iberian pork crackling carbonara.
- ~ Grilled razor clams with lemon escabeche.
- ~ Line-caught grilled squid with Jabugo velouté.

MAIN COURSE TO CHOOSE AND SHARE

(EVERY 2 GUESTS)

- ~ Grilled sea bass with collagen pil-pil.
- ~ Roasted Basque ribeye, 45-day dry-aged.

**served with today's garnish*

DESSERT TO FINISH

- ~ Fresh sheep cream flan.

69€

TO START WITH THE BEST PRODUCT

Olive oil flatbread with our extra virgin olive oil and roasted garlic aioli. (2 pax)	8€
The Best Croquette in the World 21 with Joselito ham. (2 pcs)	8€
Plump fresh anchovy house-marinated in citrus escabeche. (4 pcs)	9€
Hand-filleted López anchovy with olive oil and aged vinegar. (2 pcs)	11€
Triple cod gilda with grilled tomato bread. (2 pcs)	14€
Raw Mediterranean shrimp with its roe vinaigrette. (100 gr)	17€
Wild bluefin tuna dressed with piparra pepper juice and Manzanilla sherry. (8 pcs)	19€
LyO dry-aged rump steak tartare . (60 g)	22€
Thinly sliced Japanese A5 Wagyu cecina . (60gr)	25€

VEGETABLES, OUR WAY

Mini baby potatoes oember-roasted with slightly spicy adobo mayo and burnt rosemary.	14€
The best seasonal tomatoes available with premium olive oil, sea salt flakes, and fresh spring onion.	16€
Confit and flame-roasted leek with pumpkin seed romesco and fried almonds.	16€
Grilled smoked eggplant with fresh burrata, preserved sun-dried tomatoes and toasted walnuts.	18€
Confit and fried artichokes in Iberian carbonara made with Payoyo cheese and Soria pork cracklings.	20€
Grilled seasonal wild mushrooms with thin slices of Joselito Iberian pork jowl and grated black truffle.	24€

FROM THE SHELL AND THE SEA

White Málaga shrimp Russian salad with pickled piparra pepper juice and artisan regañás crackers.	17€
Grilled razor clams with cold roasted lemon marinade and fresh lime zest. 8 pcs	22€
Southern king prawns butterflied and grilled with rotisserie chicken jus. 6 pcs	24€
Our style garlic red prawns with super crispy potato chips and two freshly fried eggs with crispy edges. 9 pcs	32€

FISH, ONE WAY OR ANOTHER

Whole line-caught grilled and carved, with brown butter velouté and Jabugo ham.	32€
Half Galician octopus grilled with Manchego chimichurri, roasted baby potatoes and Galician-style cabbage.	34€
Estuary sole grilled over embers , finished with toasted/citrus meunière and fried capers. (~0.6 kg)	55€
Whole Atlantic sea bass grilled “no work needed”, with pil pil made from its own collagen and parsley oil. (~1 kg)	65€

FRESH LOCAL MEATS

Free-range chicken leg grilled with olive oil, sea salt and burnt lemon.	22€
Crispy and tender lamb flank with reduced lamb jus, spearmint oil and watercress.	32€
Carved Joselito Iberian pork tenderloin with our pepper sauce and homemade potato chips.	32€
Milk-fed veal sweetbreads roasted cauliflower parmentier and mushroom brown butter gravy. (~0.3 kg)	36€
Basque txuleta from dry-aged beef loin (25 days), grilled over open fire and thinly sliced. (~0.7 kg)	59€