

Menu

Pinchos recommendation 3 pieces per person

Enciases Iberico de Bellota, 40g	14	Green olives (vegan)	5
Serrano Gran Reserva, 40g	9	Calamares fritos and minth-yoghurth sauce	6
Chorizo de Bellota , 40g	5	Tortilla de Champion	5
Gambas al Ajillo	6	Grilled quail legs and bolete foam	7
Smoked shrimps and aioli	8	Goat cheese mousse ja caramelized carrot	6
Pimientos del Padron	5	Duck liver-pork belly terrine and vanilla-pear chutney	6
Pulpo Galicia	7	Carpaccio, rocket ja parmesan	7
Sweet potato fries and harissamayonnaise	5	Salmon chevice with ginger foam	7
Oysters with sherrymarinated red onion	price of the day	Grilled iberico presa and vermut marinated cucumber and jalopenos	8
Gilda	4		
Boquerones, tomato and basil	5		

Main courses

Grilled weel entrecote, parsly rooth and thyme sauce	27
Tuna in bouillabaisse stock	28
Octopus-chorizo paella	25
Pickled red onion, black pepper sauce and tagliatelle	17

Pizzas

Diavola N' juda-sausage, basil, mozzarella and tomatosauce	16
Di Mare Octopus, mussels, sea weed and mozzarella	17
Salami Salami, basil, chili, dried tomatos, pesto, mozzarella and tomatosauce	16
Al`amatriciana Cuanciale, onion, pecorino romano, basil, mozzarella and tomatosauce	16
Bianca Parmaham, artichokes, rocket, lemon, parmesan and mozzarella	16
Manzo Beef cheek, chili, white balsamico syrup, rocket, mozzarella and tomatosauce	15
Fig Gorgonzolaa, fresh fig, mozzarella and tomatosauce	16

Desserts

Strawberry millefeuille and yoghurt ice cream	10
Tiramisu	10
Dark chocolate fondant and raspberry sorbet	10