

Joselito's ham croquette "The World's Best Croquette" 2021 by Cañitas Maite. (2ud)	9,50€
Artisanal goat cheese fritters "Ses Cabretes" with homemade quince. (2ud)	9,50€
Caesar lettuce heart, pickled chicken, anchovy emulsion and island cheese. (2ud)	14€
Fresh Guillardau oyster / With lacto fermented plums / Grilled with caviar.	7€ / 9€ / 12€
White shrimp potato salad, spicy oil and homemade shrimp mayo.	18€
Pacified tomatoes, island goat cheese and fried seeds.	24€
Carbonara artichokes, Joselito's jowl and Mahón aged cheese.	26€
Seasonal mushrooms, smoked Robuchon potato and fresh truffle.	32€
Grilled squid, pepitoria sauce and toasted almonds.	28€
Razor clams, pickle lemon sauce and olive oil.	28€
Fried sea bream , burnt lime and mashed herbs.	44€
Dover sole, citrus meunière and fried capers.	72€
Spanish red prawn "Frit", deep fried eggs, potato chips and sobrasada.	74€
Mediterranean sea bass, it's collagen pil pil sauce, crispy garlic and parsley.	120€/kg
Roasted cockelet chicken, our garden vegetables and their juice	36€
Veal sweetbreads, roasted shiitake and toasted butter.	38€
Prime sirloin steak tartare, roasted bone marrow and pickled piparras.	38€
Crispy lamb, it's juice with peppermint and watercress.	38€
Matured Iberian pork steak, Café de París sauce and fried capers.	48€
Cárnicas LyO selection steak, 120 days matured from galician crossbred cow.	135€/kg
Fresh lettuce salad / Homemade potato chips / Roasted red bell peppers.	8€ / 10€ / 12€

