

Fresh n°2 oyster / Grilled with caviar.	7,50€ / 12€
Joselito's ham croquette "The World's Best 2021" by Cañitas Maite. (2ud)	9,50€
Ses Cabretes goat cheese fritters, homemade quince and pistaccio. (2ud)	9,50€
Grilled endive, blended salad dressing and caramelized pumpkin seeds.	24€
Preserved tomatoes, island goat cheese and fried seeds.	24€
Carbonara artichokes, Joselito's jowl and Mahón aged cheese.	26€
Grilled white asparagus, green asparagus and gribiche sauce.	32€
Russian potato salad with garlic island shrimp, pickled scallions, and chili oil.	22€
Diver-caught razor clams with pickled marinade emulsion and lemon zest.	32€
Chargrilled squid with onion reduction and roasted shallots.	36€
Red prawn "frit", deep fried eggs and potato chips.	74€
Bluefin tuna collar, red pepper jus and Can Domo olive oil.	48€
Wild sea bass with it's collagen pil pil sauce, crispy garlic and parsley.	120€/kg
Roasted coquelet chicken, garden vegetables and their juice.	36€
Prime sirloin steak tartare, roasted bone marrow and pickled piparras.	38€
Slow-cooked lamb belly with it's jus, mint and watercress.	38€
Matured Iberian pork steak, Café de París sauce and capers.	48€
Cárnicas LyO selection steak, 120 days matured galician crossbred beef.	135€/kg
Fresh lettuce salad / Homemade potato chips / Roasted red bell peppers.	8€ / 10€ / 12€

