

Fresh nº2 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€
Fresh piparra peppers, ember and green piparra mojo sauce.	22€
Ember-roasted leek, Hazelnut romesco sauce and spicy salsa macha.	24€
Preserved tomatoes, island goat cheese and fried seeds.	24€
Smoked aubergine, fresh Stracciatella and toasted walnuts.	26€
Carbonara broccolini, Joselito's jowl and Mahón aged cheese.	24€
Garlic shrimp and potato salad, pickled piparra peppers & "regañas" crackers	24€
Diver-caught razor clams with pickled marinade emulsion and lemon zest.	32€
Chargrilled squid with Ibérico ham velouté and capers.	36€
Red prawn "frit", deep fried eggs and potato chips. (2 pax)	74€
Charcoal-grilled estuary sole, citrus meunière & capers	68€
Mediterranean sea bass with it's collagen pil pil sauce and parsley.	120€/kg
Roasted coquelet chicken, garden vegetables and roasting jus.	36€
Slow-cooked lamb belly with it's jus, mint and watercress.	38€
Prime sirloin steak tartare, roasted bone marrow and pickled piparras.	42€
Grilled Ibérico pork chop, Café de Paris butter sauce & pickles.	56€
Cárnicas LyO selection steak, 120 days matured galician crossbred beef.	135€/kg
Fresh lettuce salad / Homemade potato chips / Roasted red bell peppers.	10€ / 10€ / 12€

