

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€
Garden tomatoes, red onion and laurel oil.	16€
Fresh piparra peppers, ember and green piparra mojo sauce.	22€
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€
Mediterranean sea bass with it's collagen pil pil sauce and parsley.	120€/kg
Prime sirloin steak tartare, roasted bone marrow and pickled piparras.	42€
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€

Cañitas Maite's rice dishes

(minimum for 2 people)

Grilled baby vegetables paella, from the garden to the grill.	36€
Island white shrimp paella, Joselito's jowl and fried artichokes.	36€
Red prawn "frit" paella, free range fried eggs and 20 grams of caviar.	54€
Roasted coquelet chicken paella, snow peas and wild mushrooms.	36€
The slaughter paella, matured Iberian pork steak and chickpeas.	38€
Cárnicas LyO steak paella, matured 120 days from galician crossbred cow.	45€

