



GRILLS

FRESH FISH

- ⊗ **Salmon** supreme 220gr. 22
- ⊗ **Jumbo cod** with candied garlic mousseline 23
- ⊗ **Marinated sea bass** 400gr. with soy, thyme and 5 peppers 24
- ⊗ **Turbot** 300gr. 28
- ⊗ **Squid** from Mediterranean coast 23
- ⊗ **Red prawns** from Mediterranean over sea salt 28
- ⊗ **Seafood grill** (lobster + red prawns + scampis + langoustines + clams + mussels) (may vary by market)
(ideal for sharing) 98

FARM MEATS

- ⊗ **Roasted chicken** marinated in thyme, oregano, sweet paprika, cumin, black pepper, turmeric, garlic, parsley, white wine and extra virgin olive oil 16
- Angus burger** 200 gr. hand chopped with bacon, Cheddar cheese, piquillo pepper, poached onion, lettuce and tomato 16,5
- ⊗ **Veal picanha** from Ávila with its fried fat 250 gr. 23
- ⊗ **Beef-aged Simmental entrecôte** matured 40 days 250 gr. 27
- ⊗ **Veal sirloin** from Girona 220 gr. 28
- ⊗ **Suckling Halal lamb ribs** from Burgos 27
- ⊗ **Suckling Halal lamb shoulder** from Burgos roasted at low temperature 38
- ⊗ **1 kg. of succulent grilled meats** (chicken + Argentinian chorizo + chistorra + black pudding + 2 selects cuts of Iberian pork + picanha
(may vary by market) (ideal for sharing) 44
- ⊗ **Veal premium** with bone 1kg from Ávila 80
- ⊗ **T-bone steak** 1kg aged Jersey from Denmark matured 40 days 100
- ⊗ **T-bone steak** 1kg aged Simmental from Germany matured 40 days 90
- ⊗ **T-bone steak** 1kg aged Frisona from Spain matured 45 days 140