

NIGHT
FEVER
FOR
YOU



COMIDA FOOD



Establecimiento con información disponible en materia de alergias e intolerancias alimentarias. Solicite información a nuestro personal.
Muchas gracias.

Information on food allergies available.
Please refer for any information needed to our staff.
Thank you.

¿Compartimos?

WANT TO SHARE PLATES?

Jamón ibérico "Joselito" con pan de cristal con tomate
Iberian "Joselito" ham with tomato and cristal bread

Carpaccio de gamba con mahonesa marina
Shrimp carpaccio with marine mayonnaise

Carpaccio de ternera sobre air baguette
Beef carpaccio on air baguette

Tiradito de lubina con albahaca
Sea bass tiradito, marinated raw fish and basil

Tartar de atún con yema de huevo
Tuna tartare with egg yolk

Patatas bravas con salsa picante
Patatas bravas with spicy sauce

Mollete relleno de cochinita pibil
Mollete bun filled with cochinita pibil -slow roasted pork-

Steak tartar con patatas fritas y pan tostado
Steak tartare with french fries and toasted bread

Pulpo a la parrilla con "causa limeña" y cremoso de aguacate
Grilled octopus with "causa limeña" and avocado cream

Ensaladas

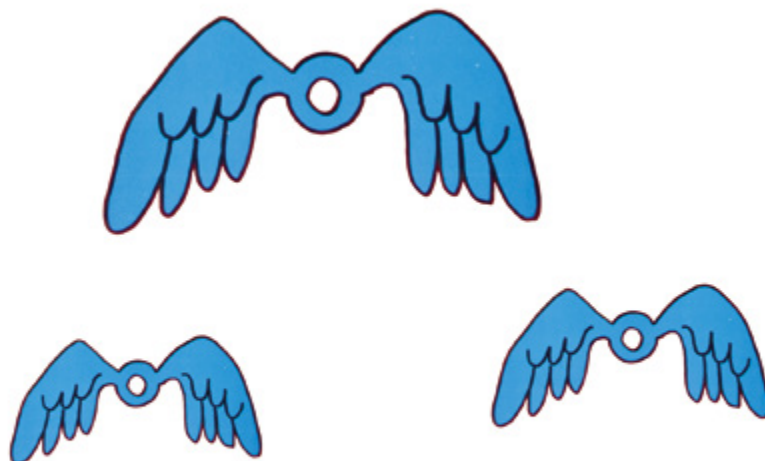
SALADS

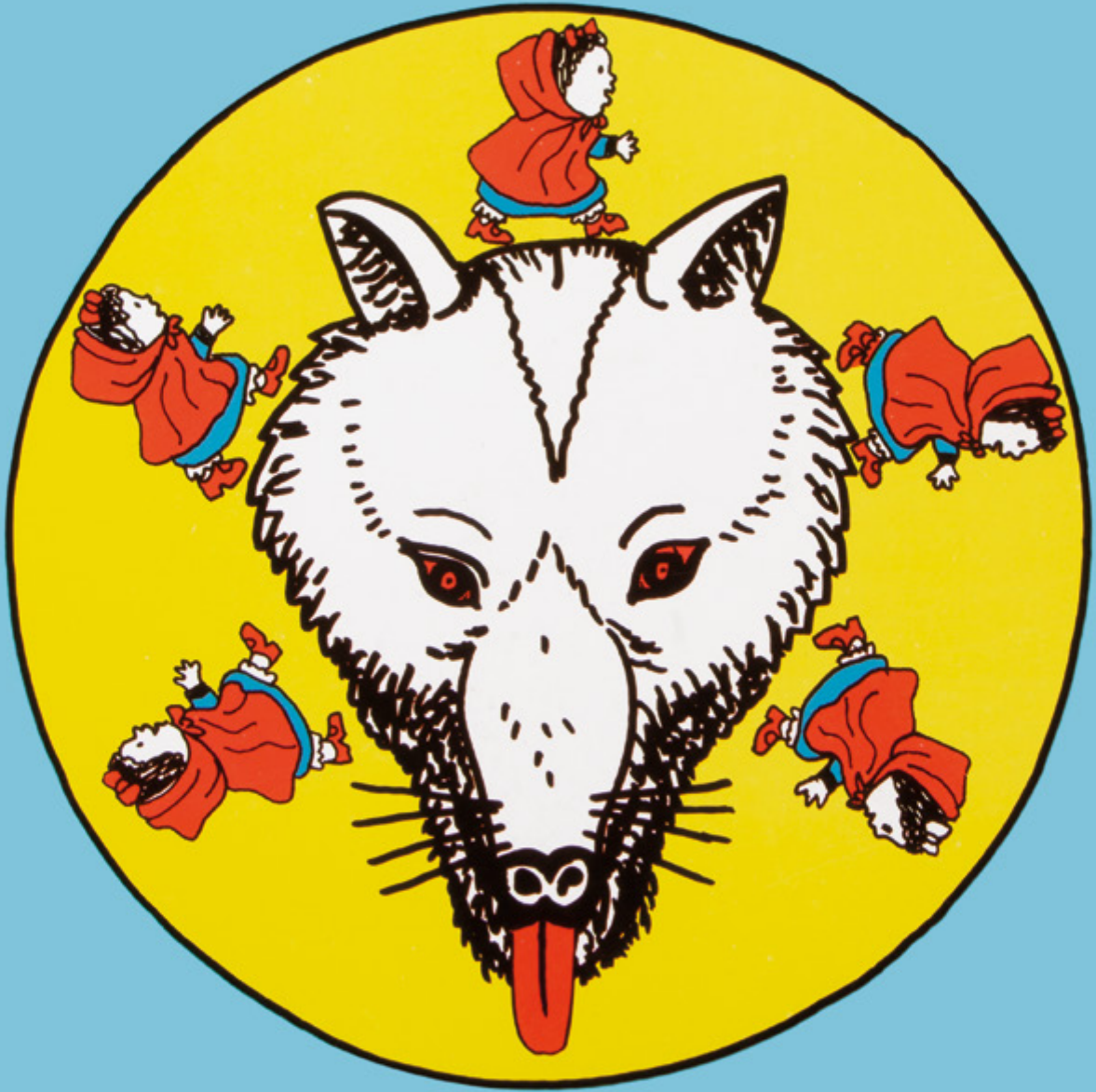
Ensalada payesa de tomate y patata con peix sec, tosta crujiente y alcaparras
Country salad with tomato, potato and peix sec -local dried fish-, croutons and capers

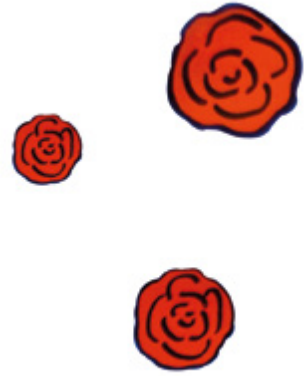
Burrata con tomates confitados y crema de pesto
Burrata salad with confit cherry and pesto

Ensalada de tataki de wagyu con salsa de trufa
Wagyu beef tataki salad with truffle sauce

Poke bowl de salmón, edamame, aguacate, nori y kimchi
Salmon poke bowl, edamame, avocado, nori and kimchi







Pastas y arroces

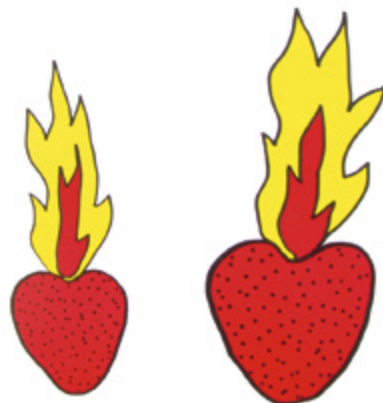
PASTA AND RICE

Raviolis de espinacas y ricota
Spinach and ricotta ravioli

Tagliatelle trufado con mantequilla y pecorino
Tagliatelle with truffle butter and pecorino

Arroz cremoso de albahaca y stracciatella
Creamy basil rice and stracciatella

Risotto de sepia y vieiras con alioli de azafrán
Cuttle fish risotto with scallops and saffron aioli





Pescados

FISH

Lubina con puré de zanahoria e hinojo
Sea bass with carrot and fennel purée

Rape con pil pil de kimuchi y tapioca
Monkfish with kimuchi pil pil and tapioca

Bacalao negro con berenjena, wakame y setas shimeji encurtidas
Black cod with aubergine, wakame and pickled shimeji mushrooms

Langostinos al chilli dulce
Tiger Prawns with sweet chilli

Carnes

MEAT

Pechuga de pollo payés a la parrilla con mini verduritas y mole de algarroba
Grilled free-range chicken breast with mini vegetables and carob mole sauce

Solomillo con puré de patata trufado y chalotas
Beef tenderloin with truffle potato purée and shallots

Jarrete de cordero con cous cous cítrico y puré de boniato al curry
Lamb shank with lemon couscous and curried sweet potato purée

Costilla de black angus asada con patata confitada
Aberdeen Angus beef ribs with confit potato



