

## Starters

Iberian ham	19,9	Ham croquette	2/unit
Salmorejo (cold cream of tomatoe, oil and bread)	8,5	Carabineer croquette	2/unit
Russian salad (Sargo style)	9,9	6 Croquettes mix	11,5
Baby squid on lightly spicy ratatouille	15,5	Grilled octopus, kimchie, garlic oil and sweet potato	18
Salmon tartare with avocado	15,5	Chicken gozas and wakame	9,9
Pork tail dim sum	16,5	Sea Bass in two temperatures, yakiniku, purple onion and fried lotus flower	13,5
Potatoes with alioli sauce	8,5	Chistorra de Arbizu (300gr), confit onion with wine and peppers Padrón style	11,5
Baby prawns as pipes	11,95	Torreznos (fried crispy pork) and smashed potatoes with paprika	13
Fried eggplants with honey-mustard sauce	8,9		
Scallops with garlic and parsley	16,8		

## From Orchard

Ox tomato, AOVE (extra virgin oil) and salt flakes	9,9	Fresh salad with crispy goat cheese and raspberry dressing	13
Grilled confit artichokes with Iberian broth	16	Burratin salad with Genovese pesto	14,9

## From The Sea

Tuna sashimi with avocado sauce, chili pepper and sweat soy	18,9	Grilled sea bass with tripe sauce	18,5
Fried Scorpionfish (to enjoy with your own hands)	21	Confit iceland Cod with roasted peppers	17,9

## From The Slaughterhouse

Stewed Veal Cheeks, sweet potato puree and tomato powder	17,9	Beef burger with Arzua cheese and confit pepper	14
Entrecote of old cow (300 gr) with potatoes	22,5	Iberian pork ribs, Beijing-style glaze	17,5
Iberian pork, fried potatoes and pickled vegetables	16,8	Steak Tartare	18,9

## Desserts

Lemon Pie	6,5	Ice cream	5,5	Avocado yoghurt with eucalyptus and lemon pearls	5,5
Creamy cheese cake	7	5 ways of chocolate	6,5		