

MENU

TAPAS

• GILDA MATRIMONIO" ANCHOVY + BOQUERON	3,5	
• GILDA CECINA DE LEÓN + AGE SHEEP'S CHEESE	3,5	
• OCTOPUS GILDA WITH PICKLES	3,9	
• CLASSIC SHRIMP SALAD	5,9	13
^{TOP} POTATOES WITH BRAVA SAUCE AND AIOLI	5,9	13
• SALMOREJO FROM CÓRDOBA	4,9	11,9
• MEXICAN TOAST SALPICÓN WITH AVOCADO AND SHRIMP (2UD)		12
• CHICKEN GYOZAS WITH JAPO-MEXICAN SAUCE	5,5	13
• CONFIT LEEK WITH PICKLED SAUCE, PIPARRA PEPPER AND SUN-DRIED TOMATO		8
• TRADITIONAL SPANISH POTATO OMELETTE MADE TO ORDER		7,5
^{TOP} SPANISH POTATO OMELETTE WITH WHISKY SAUCE, MADE TO ORDER		9
^{TOP} HAM CROQUETTES	5,9	13
• GARLIC SHRIMP CROQUETTES	5,9	13
^{TOP} YAKITORI CHICKEN WITH SAUTÉED BULGUR WHEAT AND AJÍ SAUCE	6,5	13
• 90 G BEEF MINI BURGER WITH BRIE CHEESE GREEN MUSTARD, HERB AIOLI, AND CARAMELIZED ONION		9
^{TOP} PAVÍA-STYLE COD FRITTERS, (2 UDS)		8
MEXICAN CORN RIBS WITH CHILI SAUCE	6,5	12

APPETIZERS

• 100% ACORN-FED IBERIAN HAM	12/40 GR	23/80 GR
• SEASONED KUMATO TOMATO AND FRESH BURRATA		16
• PAYOYO CHEESE CUBES WITH HOMEMADE TOMATO JAM	5,6/90 GR	15/250 GR
• CONFIT ARTICHOKE FLOWER WITH HOLLANDAISE FOAM		6,9
• GORDAL OLIVES		2,5

FRESH PASTA

• GNOCCHI WITH HAZELNUT PESTO, SUN-DRIED TOMATO AND ROASTED PUMPKIN	16
PAPPARDELLE WITH SLOW-BRAISED OXTAIL RAGÙ	18

RICE — GRILL

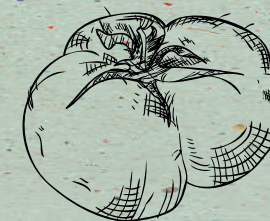
^{TOP} DUCK RICE WITH SEASONAL MUSHROOMS	26
^{TOP} SQUID INK RICE WITH KING PRAWNS AND SAFFRON AIOLI	27

FROM THE FARM TO THE GRILL

^{TOP} ACORN-FED IBERIAN PORK RIBS WITH BBQ SAUCE PERRO VIEJO STYLE	19
• GRILLED CHICKEN CHURRASCO WITH MASHED POTATOES, RICOTTA AND PANCETTA	16
^{TOP} BEEF TENDERLOIN (200 G) WITH TRUFFLED MASHED POTATOES AND VEGETABLES	27

FROM THE SEA

^{TOP} SEA BASS CEVICHE WITH TIGER'S MILK AND AJÍ AMARILLO	22
• GRILLED SEA BASS FILLET WITH CAULIFLOWER PURÉE CARAMELIZED AND SNOW PEAS	22



DESSERTS

^{TOP} BRIOCHE TORRIJA TIRAMISU WITH PANNA COTTA ICE CREAM	8
• TORRIJA IN "BISCUIT CAKE" STYLE WITH VANILLA ICE CREAM	8
• CREAMY CHEESECAKE	7.5

OYSTERS

FROM MARENNES-OLÉRON (FRANCE)

NO. 1 OYSTER, NATURAL	5
NO. 1 OYSTER, CECICHE STYLE	5,9

TO START

HOMEMADE LEMONADE "ALWAYS FRESH"	4,5
^{TOP} YAKI LEMONADE "LEMONADE + TEQUILA + THAI CHILI + MIMOSA"	9
4	
^{TOP} HOMEMADE "PERRO VIEJO" SANGRIA	5
ST -GERMAIN SPRITZ	8
FIERO SPIRTZ	8
MINI TOM COLLINS	6

BEERS

CRUZCAMPO	2 / 3,9
ALCAZAR	3,8
AGUILA SIN FILTRAR	3,9
CRUZCAMPO SIN GLUTEN	3,5
18/70	3,9
AMSTEL 0,0% TOSTADA	3,2
BREAD AND BREADSTICKS PER PERSON	1,5

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