


SHARE IT, MY FRIEND!

Burrata with raisins and pine nuts vinaigrette	15€
Cured beef from León - "Cecina"	16€
Sliced cured beef tongue with piperade	16€
 Cheese Board (for 2)	15€
Spanish potato salad with salmon	16€
Crispy king prawn and sweet chili sauce salad	16€
Homemade croquettes	9,50€
Crispy fried chicken strips with honey and mustard sauce	15€
Fried squids with fried egg and lime aioli	15€
Stuffed cannelloni with lamb and cream cheese	18€
 niMÚ's Ceviche	18€
Beef cheek toast "regañá" with yogurth sauce	14€
Steak tartar	19€

SNACKS

Quail fried egg & truffle-nigiri (4 units)	12€
Garlic marinated prawn-nigiri (4 units)	12€
 Chicken croquettes with lettuce and cheese (4 units)	12€
Octopus, prawn, anchovy and olive Gilda (3 units)	16€

MAIN COURSES

Monkfish and prawn skewer with garlic mousseline	24€
Crispy codfish in ink sauce	23€
Red tuna with tomato tartar and aubergine purée	23€
Marinated prawn poke with mango, wakame, avocado and yogurth and mustard sauce	18€
Homemade tenderloin burger	18€
Pork ribs with japanese BBQ sauce	16,50€
Rabbit chops with garlic	17€
Veal escalope with Piquillo peppers and cheese sauce	16,50€
Beef tenderloin in bread crust with Moscatel sauce	22€
Beef tenderoin in salt crust (for 2)	48€
Grilled rump veal (for 2)	36€