

10 years together

Share it, my friend!

Burrata with basil and pistachio pesto	15€
Crispy king prawn and sweet chili sauce salad	16€
Octopus, prawn, anchovy and olive Gilda (3 units)	19€
Cured beef from León – “Cecina”	16€
Sliced cured beef tongue with parmesan cheese	16€
Cheese board (for 2)	17€
Crispy fried chicken strips with honey and mustard sauce	15€
Kingprawn skewers in tempura with kimuchi mayonnaise	21€
Homemade croquettes	9,50€
niMÚ's Ceviche	18€
Spicy red tuna tartar	21€
Salmon poke with mango, avocado wakame and yogurt sauce	19€
Fried squids with fried egg and lime alioli	15€
Stuffed cannelloni with lamb and cream cheese	18€
Creamy rice with mushrooms	16€

The essentials

Spanish potato salad with smoked cod carpaccio	15€
Quail fried egg & truffle-nigiri (4 units)	12€
Garlic marinated prawn-nigiri (4 units)	12€
Homemade miniburguers (3 units)	18€

Fish

Confit cod with ratatouille	24€
Monkfish and prawn skewer with garlic mousseline	26€
Grilled turbot with crispy vegetables	27.50€
Grilled red tuna with wakame	25€

Meat

Beef tenderloin with black pepper	25€
Pork ribs with japanese BBQ sauce	16.50€
Steak tartar	20€
Veal escalope with Piquillo and Piparra peppers and cheese sauce	17.50€
Grilled rump veal (for 2)	38€
Beef tenderloin in salt crust (for 2)	49.50€

VAT INCLUDED // Artisian bread 1.50€ p.p.

In accordance with the provisions of the mandatory regulations, we inform you that:

- We put at your disposal appropriated containers to carry the food that have not been consumed during the service.
- The fish products served have been tested to the treatments required in the aplicable regulations on pevention of anisakis.
- Allergen information is available upon request. You can consult with our staff.