DIVINA LOCURA

– COCINA MEDITERRANEA —

FRESH LEAVES & VEGETABLES	½ portion	
The best tomato of the day with tuna belly (6)	17.00	
Burrata di Bufala, semi-dried tomatoes, and arugula & walnut pesto (2,3,4)	16.50	
Russian salad, smoked sardine, and piparras (3,6,9)	14.50	
Charcoal-grilled vegetables with green olive pesto and semi-dried tomato (2,4)	18.00	
On the way to Guacamole	17.00	
Salmorejo (1)	14.00	
Warm goat cheese salad (2)	17.00	
LOCURAS TO SHARE		
Spring Coastal Anchovies, 2-Year Maturation, Gold Series (6)	4.50 / unid.	
Gran Reserva Ham JABU	28.00	18.00
Gran Reserva Loin JABU	28.00	18.00
Gran Reserva Ham and Loin Mix JABU	28.00	
Wagyu Pastrami	19.00	
Grilled Coca Bread with Seasoned Tomato (1)	5.80	
Ham Croquettes, 8 pcs. (1,2,3)	16.50	9.50
Scarlet Prawn Croquettes, 8 pcs. (1,2,3,8)	16.50	9.50
Mixed Croquettes (4 + 4 pcs.) (1,2,3,8)	16.50	9.50
Grilled rock octopus legs with truffled mashed potatoes (7,8,14)	24.50	
Pickled Tuna	22.00	
Torrezno Cooked Two Ways (3,14)	15.75	
Grilled ear (14,2t)	16.00	
Pork & Truffled Boletus Caneloni au Gratin (1,2,3,14)	18.00	
León Cecina with Toasted Almond Oil (4)	21.50	
Crispy Eggplant Sticks with Sugarcane Honey Mayo & Piparras (1,2,3,14)	17.00	
Bread service with appetizer: €2.60 (If you do not wish to receive it, please inform our staff)		

Allergen Information:

- Allergens in red cannot be removed: Unavoidable (e.g., X) and Traces (e.g., Xt).
- Allergens in green can be avoided by modifying the dish to some extent. (e.g., X)

1: Gluten; 2: Dairy; 3: Egg; 4: Nuts; 5: Peanuts; 6: Fish; 7: Mollusks; 8: Crustaceans; 9: Soy; 10: Mustard; 11: Sesame; 12: Lupins; 13: Celery; 14: Sulfites

CRUDITOS	½ portion	
Beef steak tartare, cured egg yolk, and capers (3,9,10,13,14,2t)	24.50	16.50
Roasted monkfish ceviche with prawns (6,8,13,14,2t,4t)	25.00	
Salmon sashimi (6,9)	21.00	
Pork presa carpaccio with honey yakiniku sauce(11,14)	22.50	
RICE		
Chicken and vegetable fideuá (1,3,14)	22.50 / pe	erson
Creamy monkfish and prawn rice (6,8,14)	24.00 / pe	erson
Dry rice (min. 2 servings) or creamy oxtail rice with boletus mushrooms (2,14)	22.50 / pe	erson
Roasted rice with seasonal vegetables and Iberian ham (min. 2 servings) (14t)	22.50 / pe	erson
Roasted rice with scallops and prawn (min. 2 servings) (7,8,6,14)	22.50 / pe	erson
THE GRILLED SEA		
Charcoal-grilled little monkfish (6)	28.00	
Grilled hake (skewer or bites) (1,3,6)	25.00	
Fresh market fish	S/M	
Grilled squid (7,8,14)	21.50	
Grilled turbot with its garnish	59.00	
CHARCOAL-GRILLED MEAT		
Iberian pluma with French fries	24.00	
Grilled beef sirloin	29.00	
Grilled lower back rib (400 g.)	29.00	
Grilled Iberian presa	24.00	
Aged beef burger with red onion velvet and cheddar (200 g.) (1,2,3)	18.00	

SIDE DISHES

French fries 5.00
Padrón peppers 6.50
Lettuce and spring onion 5.00

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