

*Fresh Leaves & Vegetables***1 portion****½ portion**

The Best Tomato of the Day with
White Tuna Belly (6)

17,50€

Buffalo Burrata with Sun-dried Tomatoes and Arugula-Walnut
Pesto (2,3,4)

18,50€

"Russian" Potato Salad with Smoked Sardine and Pickled
Peppers Piparras (3,6,9)

15,50€

Grilled Artichoke Flower with Iberian Ham Shavings

18,50€

Red Cabbage with Roasted Pineapple and Almond Sauce
(4,14)

17,00€

Green Beans with Foie Gras (2,14)

22,00€

To Share

Spring Coastal Anchovies, 2-year aged, Gold Series (6)

4,60€ / unit

Cured Beef from León with Toasted Almond Oil (4)

21,50€

Mixed Plate of JABU Gran Reserva Ham and Loin

28,00€

JABU Gran Reserva Iberian Ham

28,00€

18,00€

JABU Gran Reserva Iberian Loin

28,00€

18,00€

Wagyu Pastrami (1,2,3,4,5,6,7,8,9,10,11,12,13,14)

19,00€

Grilled "Coca" Flatbread with Seasoned Tomato (1)

5,75€

Iberian Ham Croquettes (8 units)(1,2,3)

16,75€

9,75€

Scarlet Prawn Croquettes (8 units) (1,2,3,8)

16,75€

9,75€

Mixed Croquettes (4 Ham + 4 Prawn) (1,2,3,8)

16,75€

9,75€

Grilled Rock Octopus Tentacles with Truffled Potato
Purée (7,8,14)

24,75€

"Torrezno" (Crispy Pork Belly) cooked two ways (3,14)

16,00€

9,75€

Grilled Veal Sweetbreads with "Flower" Egg (3)

19,50€

Cannelloni with Lean Pork and Truffled Boletus Mushrooms,
au Gratin (1,2,3,14)

18,50€

Piquillo Peppers Stuffed with Oxtail (1,2,3,14)

18,75€

Fried Eggplant Sticks with Sugarcane Honey Mayo and
Pickled Peppers Piparras (1,2,3,14)

18,00€

Rustic-style Rabbit Chops(14)

19,00€

Soup of the Day (Monday to Friday)

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

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

**Bread service with
appetizer: €2.60**

(If you do not wish to have
it, please inform our staff)

Raw Delicacies

1 portion

½ portion



Beef Steak Tartare with Cured Egg Yolk and Large Caperberries (2,3,9,10,13,14)	26,00€	17,50€
Roasted Monkfish and King Prawn Ceviche (6,8,13,14,2t,4t)	25,00€	
Salmon Sashimi with Wakame and Passion Fruit Sauce (6,9)	21,50€	
Iberian Pork "Presa" Carpaccio with Honey Yakiniku Sauce (1,11,9,14)	23,00€	
King Prawn Carpaccio with Citrus Oil and Mango Spheres (8,14)	24,00€	

Bread service with
appetizer: €2.60

(If you do not wish to have
it, please inform our staff)

Rice Dishes

Creamy Rice with Monkfish and King Prawn (6,8,14)	24€ /persona
Dry Rice or Creamy Rice with Oxtail and Boletus Mushrooms (2,14)	22,50€/ persona (min 2 ppl.)
"Llauna" (Tin-baked) Rice with Seasonal Vegetables and Iberian Ham (14)	22,50€/ persona (min 2 ppl.)
"Llauna" (Tin-baked) Rice with Variegated Scallops and King Prawn (6,7,8,14)	24€/ persona (min 2 ppl.)
"Llauna" (Tin-baked) Rice with Duck, Mushrooms, and Foie Gras(14)	24€/ persona (min 2 ppl.)

Grilled from the Sea

Charcoal-grilled Monkfish (6)	28,75€
Grilled Hake (Line-caught) or Hake Bites (1,3,6)	25,50€
Grilled Baby Squid (7,8,14)	22,50€
Grilled Sea Bass (6,14)	49€ (min 2 ppl.)
Fish from the Market	S/M

Meat from the Grill

Iberian "Pluma" (Pork cut) with French Fries	24,50€
Grilled Beef Tenderloin	29,75€
Low Loin "Churrasco" (Beef Rib Steak)	29,00€
Josper-grilled T-Bone Steak	65€ (min 2 ppl.)
Iberian Pork Chop Rack	29,00€

Sides

French Fries	5,00€
Padrón Peppers	7,00€
Lettuce	5,00€