

NIGHT

PLATES TO SHARE

Tuna crudo, avocado, ginger, soy sauce, lime, sesame, chili	   	24
Flame-grilled endive, árbol chili, orange & roasted garlic sauce, toasted almonds		17
Grilled tricolor carrots, harissa, honey, pistachio, whipped feta, smoked chili oil, mint	 	16
Charred beetroot, stracciatella di bufala, herb oil, pine nuts	 	19
Wagyu carpaccio, parmesan, garden leaves, pangrattato, lemon, capers	  	32
Acorn-fed Ibérico ham, tomato bread		31
Chicken & Ibérico ham croquettes, capers mayo, chives	   	15
Roasted sweet potato, green tahini, jalapeño, pickled red onion, crispy quinoa		16
Blue cheese, radicchio, endive, pear, caramelised walnuts	 	16
Grilled octopus, anticuchera sauce, rustic potato, rocoto chili, Kalamata olives, coriander		27
Sea bream, fennel & basil sauce, cherry tomato puttanesca, olives, anchovy, capers	 	26
Grilled farm chicken, sage butter, grilled endive	 	21
Braised beef cheek, red wine, sweet potato purée, thyme, confit shallots	  	27
Black rice a la llauna, cuttlefish, grilled squid, parsley alioli, garden herbs	   	38

SIDE ORDERS

Spinach salad, za'atar, dates, red onion, herb croutons, chili, almonds	 	14
Crispy smashed potatoes from Ibiza, herbs, kimchi mayo		10
French fries, garden herbs, capers mayo		9
Home marinated olives, roasted almonds		7
Sourdough bread, alioli of the day	 	7

 Cereals containing gluten  Egg  Fish  Soybeans  Milk (including lactose)  Nuts  Celery  Mustard
 Sesame seeds  Sulphur dioxide and sulphites  Molluscs

All raw fish has been frozen for 48 hours at -18°C