

SHARING DISHES

<i>Leon's cured beef (Cecina) with extra virgin olive oil and Parmesan cheese</i>	<i>18.00€</i>	
<i>Warm cod salad with substitute baby eels and prawns</i>	<i>15.00€</i>	
<i>Viento Norte salad: tomato, tuna belly, and caramelized onion</i>	<i>14.00€</i>	
<i>Cesar salad: lettuce parmesan chicken croutons caesar sauce</i>	<i>14.00€</i>	
<i>Grilled leeks with romesco sauce</i>	<i>14.00€</i>	
<i>Navarra artichoke flowers with ham stir-fry</i>	<i>16.00€</i>	
<i>Iberian ham croquettes (25g) with fries, 8 pieces</i>	<i>12.00€</i>	
<i>Pumpkin and curry croquettes with fries, 8 pieces</i>	<i>12.00€</i>	
<i>Confit mushrooms with egg yolk and truffle sauce</i>	<i>16.00€</i>	
<i>Grilled octopus with potato parmentier</i>	<i>24.00€</i>	
<i>Cod carpaccio with confit piquillo peppers</i>	<i>16.00€</i>	
<i>Shrimp carpaccio with lemon vinaigrette</i>	<i>16.00€</i>	
<i>Tuna tartare with wakame seaweed, wasabi, and toast</i>	<i>16.00€</i>	
<i>Grilled prawns, 12 pieces</i>	<i>24.00€</i>	
<i>Santoña anchovies (00), 8 pieces</i>	<i>24.00€</i>	
<i>Homemade stuffed scallops</i>		<i>18.00€</i>
<i>Clams in marinera sauce</i>	<i>16.00€</i>	
<i>Spanish burger omelet with truffle sauce and garnish</i>	<i>15.00€</i>	
<i>Mushroom risotto with parmesan cheese and truffle sauce</i>	<i>16.00€</i>	
<i>Gluten-free bread available</i>	<i>Extra bread 1.00€ extra alioli 1.00€</i>	

FISH

<i>Grilled seabass with garlic refrito and potato panadera</i>	<i>18.00€</i>
<i>Baby eels substitute Bilbao style with garlic and cayenne</i>	<i>14.00€</i>
<i>Cod cheeks (kokotxas) in pil-pil sauce with potato panadera</i>	<i>18.00€</i>

<i>Cod loin confit in a.o.v.e. with natural ratatouille</i>	18.00€
<i>Squid in its ink with pilaf rice</i>	18.00€
<i>Tuna loin with onions, potato panadera, and vegetables</i>	16.00€
<i>Grilled salmon with pilaf rice and sauteed vegetables</i>	16.00€

MEAT

<i>Aged cow ribeye steak, grilled (300g aprox) with fries and peppers</i>	24.00€
<i>Aged cow T-bone steak (priced by weight) with a side of fries</i>	60.00€/kg
<i>Aged cow sirloin steak (200g aprox) with fries and peppers</i>	25.00€
<i>Beef burger (250g) with tomato, bacon, cheese, and lettuce</i>	15.00€
<i>Homemade beef meatballs in meat sauce</i>	15.00€
<i>Lamb chops with salad and fries</i>	20.00€
<i>Steak tartare from our sirloin with fries and toast</i>	22.00€
<i>Beef cheek timbale with special sauce</i>	18.00€
<i>Aged cow tataki</i>	24,00€
<i>Iberian secret with Rosemary</i>	18,00€

All our meats and fish are served with garnish

DESSERTS

<i>Oven-baked cheesecake (gluten-free)</i>	7.00€
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<i>Rice tart made with rice flour and butter</i>	<i>7.00€</i>	
<i>Brownie with ice cream</i>		<i>7.00€</i>
<i>Seasonal French toast</i>		<i>7.00€</i>
<i>Scottish coffee</i>		<i>7.00€</i>
<i>Irish coffee</i>		<i>7.00€</i>
<i>Valencian vanilla ice cream fresh orange juice orange liqueur</i>	<i>7.00€</i>	

(All our cakes and desserts are homemade)