



## COLD CUTS & CHEESE



Jamon iberico .....	165	Sobrasada .....	135
Salsichon .....	135	Comté .....	65
Chorizo .....	135	Garrotxa .....	65
Lomo .....	135	Roquefort.....	65
Cecina .....	135	Roncal .....	65

## SNACKS & STARTERS

Ostron, Demoiselles d'Argon no2 .....	40/st	Paté, grebiche, ramson & toast .....	135
Pimientos de padron .....	75	Blackened pumpkin, curly endive .....	145
Anchoas .....	75	pumpkin seeds, pomegranate & queso mahon	
Boquerones .....	75	Morcilla, foie gras, brioche & tomato jam .....	175
Pan con tomate .....	55	Grilled gambas.....	125
Iberico croquettes .....	75	Grilled volandeiras & trampó .....	135
Deep fried calamares & black aioli .....	125	Grilled 1/2 lobster & aioli.....	275
Puff pastry, porcini, kale & arenkha caviar .....	85	Moules Marinara .....	145
		Platter of mixed cold cuts .....	245

## SIDES

Green salad .....	45
French fries.....	45
Sauce bearnaise.....	35
Broccoli.....	40
Aioli .....	25
Tomato- & onion salad .....	75

## MAINS

Blackened aubergine cream, cauliflower, pimientos de padron .....	225
marcona almond & pickled silver onion	
Sea Bream, spinach, peas, olives, mint, garlic & chili .....	205
Iberico chop, blackened beans, lemon confit & mojo picante .....	245
Hake, piperade, mussels & saffron .....	245
Grilled rib eye, broccoli, sauce bearnaise & french fries .....	365

## TO SHARE

*Dishes for two or more.  
These dishes have slightly longer preparation time*

Grilled chuleton, marrow, chimichurri,.....	895
tomato salad & pommes salardaise	
Suckling pig, salad, roasted potato, gravy & aioli .....	695

## DESSERTS

Chocolate truffle.....	35	Profiteroles, roasted white chocolate .....	125
Ice cream or sorbet.....	45	blue berries & coconut	
Lemon curd, cardamon crumble & pistachio .....	95	Caramelized apple, dates, granola, oat sorbet ..	125
		Platter of cheese .....	165

## JAZZ EVERY WEDNESDAY

### OPENING HOURS

Mon-Wed: 11:30-00:00  
Thursday: 11:30-01:00  
Friday: 11:30-02:00  
Saturday: 17:00-02:00  
Sunday: Closed

