



COLD CUTS & CHEESE

Jamon iberico	175	Sobrasada	145
Salsichon	145	Comté	65
Chorizo	145	Garrotxa	65
Lomo	145	Roquefort.....	65
Cecina	145	Pont-l'Evêque	65

SNACKS & STARTERS

Oyster Demoiselles d'Argon no2	40/st
Pimientos de padron	75
Anchoas	75
Boquerones	75
Pan con tomate	55
Iberico croquettes	85
Deep fried calamares, black aioli	135
Puff pastry, porcini, kale, arenkha caviar	85
Beetroot tartar, hazelnuts, artichoke, capres.....	145

Porter marinated sirloin, whitefish roe, horseradish, egg yolk	175
Paté, grebiche, toast.....	135
Morcilla, foie gras, brioche, tomato jam	175
Pulpo, chickpeas, blackened leek, coriander	155
Grilled gambas.....	125
Grilled volandeiras, trampó.....	135
Moules Marinara	145
Platter of mixed cold cuts	255

SIDES

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

MAINS

Grilled celeriac bordelaise, potato purée, roasted onions, capres ..	225
Sea Bream, spinach, peas, olives, mint, garlic.....	215
Sherry braised lamb shank, beluga lentils, xistora, caramelised onion	265
Pan fried ling, flower sprouts, lemon, sesame seeds, pumpkin purée	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, tomato salad, pommes salardaise	895
Suckling pig, salad, roasted potato, gravy, mojo picante	695

DESSERTS

Chocolate truffle.....	35	Profiteroles, roasted white chocolate blue berries, coconut	125
Almond gateau, vanilla ice cream ..	105	Chocolate terrine, raspberries, cream cheese ice cream	125
Ice cream or sorbet.....	45	Platter of cheese	165
Lemon curd, cardamon crumble, pistachio.....	95		

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

