

NO. SPRING

I DON'T WANT TO JUST EAT, I WANT TO INDULGE

SNAKING MADE IN SPAIN

A Veuve Clicquot champagne glass pairing with tapa **11**

Cornet eel and avocado with sweet soy sauce (unagui temaki) **2 pieces 10**

Dragon roll (shrimps in tempura batter and kimuchi sauce) **15**

Cup of salmorejo with ham, egg and glass Gresini **5 unit**

Mussels croquettes with scarlet shrimp sauce **11 platter / 6,5 half platter**

Iberian ham croquettes with tomato jam **13 platter / 7,5 half platter**

Prawn-based Ensaladilla rusa (Spanish potatoe salad) with salmon caviar and gressinis **12 platter / 6 half platter**

D.O Extremadura finely-sliced ham platter with bread and tomato **23 platter / 13 half platter**

Payes bread with tomato and avocado and Cantabrian anchovy **3,5 unit**

Mini oxtail burger with piquillo red peppers and potato chips **9 platter / 6 half platter**

Filleted beef tenderloin with roasted corn cob, portobello mushrooms and chimichurri sauce **24 platter / 15 half platter (*)**

I DON'T WANT TO START OFF ON THE WRONG FOOT

Rock mussels casserole in Thai red curry sauce and basil **15 (*)**

Our classic Asian-style tuna tartare **19,5**

Grilled octopus with Quinoa Tabbouleh and citrus vinaigrette **16,5 (*)**

Free-range eggs in cocotte (iron pot) with foie and thin French fries **14 (*)**

Baked puff pastry with zucchini, tomato, ricotta cheese and red pesto **12**

I COULD'T FEEL LIGHTER THAN THIS

Burrata cheese with a mixture of lettuces and tartufata **12,5 (*)**

Organic quinoa tabbouleh, green apple and walnuts with lemon vinaigrette **12,5 (*)**

Garden vegetables with Raf-variety tomato, avocado, green asparagus, red onion, olives from Aragon and tuna belly **12 (*)**

Sashimi with garden tomato and watercress and Cantabrian anchovy salad **13 (*)**

NO. PRIMAVERA

I CAN'T SAY NO TO SUCH A RICE DISH OUR RICE DISHES

Creamy saffron-scented rice with squids and scarlet shrimps **20 (*)**

Socarrat (scorch roasted) of vegies, boletus edulis and foie gras **17 (*)**

Oven-baked paella with cod and morcilla (black pudding) **18 (*)**

Casserole with oxtail and Piquillo pepper (sweet fire-roasted red peppers that are made only in Spain) **17 (*)**

THERE IS NO EXCUSE FOR ME TO REFUSE

Pan-cooked baby squids with pig trotters and Pedro Ximénez sauce **19 (*)**

Grilled line-caught hake with corn and coriander vinaigrette and Ratte potatoes as side dish **20 (*)**

Almadraba tuna tataki with wok-sauté veggies and sweet soy reduction **23**

Cod stew in ajoarriero sauce (garlic-based sauce) **18 (*)**

Oven-baked free-range chicken supreme with thyme and lemon and grilled side fresh organic veggies **17 (*)**

Black Angus American-style ox burger with its own salad and Yuca chips **17**

Beef tenderloin with side dish and red wine sauce **24 (*)**

Iberian pig cheek stew with Yuca and fried banana **18**

I JUST DON'T WANT TO OVERCOME THE TENTATION

Tiramisu bowl **5,9**

Orange crème brûlée and vanilla bourbon **5,9**

Hot apple pie with custard ice cream **8**

Chocolate cheesecake with stewed red fruit **5,9**

Orange cake with Frozen Guanaja chocolate **5,9 (*)**

Our sorbets and ice cream **6,5**

Worldwide cheese platter with quince **17 platter / 9 half platter**

Bread and silverware **2**

(*) Suitable for celiacs

TAX INCLUDED

WiFi

FROM 13:30 TO 16:00 / FROM 20:30 TO 00:00 / ON SUNDAYS UNTIL LAS 16:00  @norestante  @norestant  norestant