



DESSERTS

SELECTION OF SWEETS
FROM OUR DESSERT TROLLEY 14

TARTE TATIN FOR TWO,
AND CINNAMON ICE CREAM (V) 24

CHOCOLATE AND EVOO MOUSSE,
CHURROS, HONEY, AND HAZELNUTS (V) 16

WHITE CHOCOLATE AND YOGURT CREMEAUX
APPLE SORBET, PISTACCIO, AND OXALIS (V) 16

OSMOTIC GRAPES, ORANGE BLOSSOM GRANITA,
AND COTTAGE CHEESE MOUSSE (V) 14

FRUIT SALAD, MANDARIN
SORBET, AND BASIL-VANILLA OIL (VG) 12

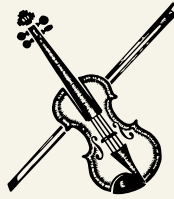
SELECTION OF 5 SPANISH CHEESES,
CRACKERS, AND ARTISANAL JAM (V) 21

VG – Vegan, V – Vegetarian

The raw fish that is used in our dishes is previously frozen, as established by the current legislation for the prevention of anisakis (R.D. 1021/2022). Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have any allergies or food intolerance, a menu with allergens is at your disposal.

Take away containers are provided by the establishment for customers wishing to take their meal to-go. We are committed to sourcing sustainable seafood and locally grown produce whenever possible. The coffee and tea we serve are sourced from sustainable farming. According to local law alcohol consumption by persons under 18 years of age is prohibited.

Prices with VAT included. Prices in Euros.



AFTER DINNER COCKTAILS

ESPRESSO MARTINI 18

Vodka, Espresso, Italian Coffee liqueur, vanilla

AZTECA OLD FASHIONED 20

Diplomatico Reserve Ex, Fig Honey, Aztec chocolate bitter

WHERE IS MY RITA MARGARITA 18

Herradura Silver, 400 Conejos Oaxaca, lime & passion fruit

SHERRY & PORT WINES

VALDESPINO, PALO CORTADO VIEJO C.P. VOS. Palomino fino 22
SANTA PETRONILA, AMONTILLADO EN RAMA. Palomino fino 15
QUINTA DO INFANTADO, TAWNY 20 YEARS OLD 36

LIQUEUR

CHARTREUSE VERTE	10
AMARETTO DISARONNO	10
LICOR 43	10

WHISKY

MACALLAN 12	30
HIBIKI HARMONY	30
SAZERAC RYE	20
WOODFORD RESERVE	20

TEQUILA & MEZCAL

PATRÓN SILVER TEQUILA	25
CASAMIGOS REPOSADO TEQUILA	24
7MISTERIOS MEZCAL	22

COGNAC

HENNESSY XO	70
-------------	----