



BAR INGLÉS

COCKTAIL BAR

SALADS

Burrata over farmhouse tomato and basil emulsion with nuts 26€

Caesar Salad 22€

Lobster over green apple tartare with Modena mayo and piquillo caramel 38€

COLD STARTERS

Butterfly anchovies in brine with olive oil 28€

Homemade foie micuit, white chocolate emulsion and almond crunch 34€

Hummus, pita bread and seeds 18€

Our cheese board 30€

Charcuterie

Acorn-fed Iberian chorizo 30€

Acorn-fed Iberian loin 28€

Acorn-fed Iberian salchichón 32€

Wagyu cecina 32€

Acorn-fed ham hand-carved 38€

HOT STARTERS

Creamy Iberian ham croquettes 16€

Fresh Andalusian-style calamari with citrus mayo 22€

Chicken curry gyozas steamed in bamboo (6 pcs) 16€

Steamed prawn hakao in bamboo 16€

MAINS

Veal Milanese, potato purée and egg 28€

Our pasta of the day 25€

Margarita pizza our style 20€

Aged beef steak tartare prepared tableside 32€

Txuleta Burger 24€

Arriluce Sandwich 22€

Northern-style beef tacos (3 pcs) 18€

Al pastor tacos (3 pcs) 18€

DESSERTS

Caramelized French toast with ice cream 15€

Homemade cheesecake with ice cream 15€

Yogurt mousse, crumble and seasonal fruit 12€

Chocolate brownie with red berries 15€