



SALADS

Burrata over farmhouse tomato, basil emulsion and nuts.	32€
Caesar salad.	28€

COLD STARTERS

Butterfly anchovies in brine with extra virgin olive oil.	28€
Homemade foie micuit, pine nut emulsion and mustard caramel.	34€
Assortment of 100% acorn-fed Iberian cold cuts.	30€
100% acorn-fed Iberian ham.	40€
Wagyu cecina	42€
Red prawn carpaccio with texturized salad.	32€

HOT STARTERS

Creamy Iberian ham croquettes.	20€
Fresh Andalusian-style calamari with citrus mayonnaise.	28€
Cantabrian fish and seafood soup.	30€

MAIN COURSES

Veal milanese with potato parmentier and egg.	35€
Our pasta of the day.	28€
Margherita pizza, our style.	25€
Aged beef steak tartare finished at the table.	35€
Txuleta Burger.	28€
Arriluce Sandwich.	26€
Braised beef cheeks in red wine over potato cream.	32€
Boneless lamb in a lingot with demi-glace and parsnip purée.	35€

DESSERTS

Caramelized French toast with ice cream.	15€
Yogurt mousse, crumble and seasonal fruit.	12€
Homemade cheesecake with ice cream.	15€
Chocolate brownie with berries and ice cream.	15€
Our cheese selection (<i>for 2 people</i>).	38€