

F I N G E R F O O D

ACORN-FED HAND-SLICED  
100% IBERIAN HAM (80G) - 26

HAND-CURED AND SEASONED  
ANCHOVY (2 FILETS) - 5.5

POTATO, EGG AND  
BONITO SALAD - 7.9

ACORN-FED 100% IBERIAN HAM  
CROQUETTE (PC.) - 3

MALEDUCAT BRAVAS- 7.9

COD FRITTERS WITH  
IBERIAN HAM MAYONNAISE - 14

I N B E T W E E N B R E A D S

CRUNCHY TOAST WITH  
BLUEFIN RED TUNA TARTAR AND  
SPICY TARTAR SAUCE (PC.) - 7

GRILLED BUN WITH  
"CAL TOMÀS" ECOBEEF  
STEAK TARTARE AND  
SMOKED EGG YOLK (PC.) - 6  
+ ADD MELANOSPORUM BLACK TRUFFLE (2GR) - 5.5

DISCARLUX DRY-AGED PICANHA TOAST,  
SMOKED EGG YOLK AND CURED MAHÓN CHEESE (PC.) - 5.5  
+ ADD MELANOSPORUM BLACK TRUFFLE (2GR) - 5.5

GRILLED BUN WITH  
THREE-MEAT "ROSTIT" (PC.) - 5.5  
+ ADD MELANOSPORUM BLACK TRUFFLE (2GR) - 5.5

B R E A D

"EL RAIGUER"  
ECO  
BREAD - 3.5

"TRITICUM"  
GLUTEN - FREE  
BREAD - 3

COCA BREAD FROM "FOLGUEROLES"  
WITH TOMATO AND EXTRA VIRGIN  
OLIVE OIL - 3.9

S E A - F O O D

"FINE DE CLAIRE" N.2 OYSTER  
"AU NATURAL" (PC.) - 5.5  
WITH "AJOBLANCO" AND BASIL (PC.) - 6.5

OPEN COCKLES  
À LA FIERO SAUCE AND JEREZ - 24

GRILLED XL LANGOUSTINE (PC.) - 12.5

S M A L L D I S H E S

FIRST-LAY FRIED EGGS,  
RED PRAWN, IBERIAN PANCETTA,  
ESPELETTE PEPPER AND CONFIT TOMATOES - 24

SEASONED TOMATO,  
SPRING ONION, TUNA BELLY AND  
BASIL - 13.5

ROASTED LEEKS,  
TOASTED ALMOND ESCABECHE AND  
HERBS SALAD - 16

"CAL TOMÀS" ECOBEEF  
STEAK TARTAR, CHIPOTLE CHILI  
AND SMOKED EGG YOLK - 21  
+ ADD FRIED EGG FROM CALAF AND MELANOSPORUM BLACK TRUFFLE (3GR) - 9

RAW BLUEFIN RED  
TUNA BELLY, GRILLED TOMATO  
AND ÑORA PONZU - 23

STRACCIATELLA, PINENUTS-BASIL PESTO,  
TOMATO AND KALE - 16

S P O O N

BEEF CHEEK AND TENDONS STEW  
WITH CHICKPEAS  
AND MUSHROOMS - 18

+ ADD MELANOSPORUM BLACK TRUFFLE (5GR) - 12

CASSEROLE NOODLES, WITH RIBS,  
SAUSAGE, COD, AMONG OTHER THINGS - 22

+ ADD MELANOSPORUM BLACK TRUFFLE (5GR) - 12

"ROSTIT" MACARONI  
WITH THREE TYPES OF MEAT  
GRATINÉED WITH ALTEJO "MOLÍ DE GER" CHEESE - 16

+ ADD MELANOSPORUM BLACK TRUFFLE (5GR) - 12

G R I L L

GRILLED SEA BASS  
(1000 - 1200 GR.)  
FULL PIECE - 80  
HALF PIECE - 45

40 DAY DRY-AGED "DISCARLUX"  
BEEF RIBEYE STEAK  
GRILLED OR MILANESA STYLE - 14 / 100GR

GRILLED IBERIAN PORK PLUMA - 11 / 100GR

"CÁRNICAS LUISMI" DRY-AGED GRILLED BEEF CHOP (1 KG) - 90

S I D E I S H E S

FRIES - 6

BATAVIA LETTUCE WITH SPRING ONION DRESSING - 4.5

CONFIT CHARRED RED PEPPERS - 7

POTATO PARMENTIER - 4.5

D E S S E R T S

ARTISAN CHEESE SELECTION PLATTER - 15

CREAMY EGG YOLK FLAN WITH  
BOURBON VANILLA, CHANTILLY & LIME - 7.5

70% VALRHONA CHOCOLATE COULANT  
WITH "CARQUINYOLI" ICE CREAM (12 MIN) - 10

MANGO CRÉMEUX, GREEN APPLE & BASIL SORBET,  
AND YOGURT ICE CREAM - 8

MILLE-FEUILLE WITH TONKA BEAN CREAM,  
RASPBERRIES & SALTED CARAMEL - 9

HANDCRAFT ICE CREAMS - 5.5

D E S S E R T W I N E

GLASS / BOTTLE

TERRENAL D'AUBERT DOLÇ (2020) (37,5 CL)  
VINYES DEL TERRER  
(TARRAGONA) CABERNET SAUVIGNON I GARNATXA NEGRA  
8 || 32

MOSCATEL DE LA MARINA (2022) (37,5 CL)  
ENRIQUE MENDOZA  
(ALICANTE) MOSCATEL  
5.5 || 22

PEDRO XIMENEZ (NV) (37,5 CL)  
HARVEYS  
(JEREZ) PEDRO XIMENEZ  
5 || 25

APASIONADO (2023) (50 CL)  
JOSÉ PARIENTE  
(RUEDA) SAUVIGNON BLANC  
7.5 || 30

TOKAJI ASZÚ 5 PTT (2014) (50 CL)  
DISNÓKÓ  
(TOKAJ) FURMINT, ZELA & HÁRSLEVELÜ  
16 || 89