

STARTERS TO SHARE

Salmon Tartare 1.4.10.12 17.95
With avocado, mango gazpacho with passion fruit and chili

Roasted Eggplant 6.13 14.95
With harissa, yogurt sauce, feta cheese and toasted flaked almonds

Banana Patacones 2.12 14.95
Trio of patacones with grilled marinated prawns, Mexican style chicken and pork belly with mole-sauce

Cochinita Pibil Quesadilla 6 11.95
Wheat tortillas with pibil style shredded pork, guacamole, coriander, tomato, sour cream and spicy butter

Sea bream ceviche 2.4 16.95
Dressing with tiger's milk, raspberries, basil sprouts

Nachos * "La Sal" 1.6 12.95
Tortilla chips, minced chili meat, pico de gallo salad, jalapeños, fried beans, sour cream, cheddar cheese, coriander, guacamole
***Vegan option with soy available**

Fried squid rings 1.4.6.9 11.95
With Sóller lemon foam

Iberian Ham Croquettes (5 units) 1.3.6 8.75
With kimchi mayonnaise

Garlic Prawn Croquettes (5 units) 8.90
With aioli 1.2.3.4.6.9.12

Roasted Chicken Croquettes (5 units) 8.75
With chipotle mayonnaise, Pigskin bark aibags

Braves potatoes 1.3.6 9.95
With spicy sriracha foam and aioli

Homemade artisan bread 1.6 4.95
Alioli, olives

FOR THE KIDS

(up to 12 Y.O)

Chicken nuggets with french fries 1.3 6.95

Pasta with tomato 1.3 6.95

Fried Squids rings with french fries 1.11 7.95

SALADS & POKES

Burrata 1.6.13 17.95
Lettuce, orange segments, cherry tomatoes, orange gel, toasted almonds, Genovese pesto, crispy focaccia

Caesar Salad 1.6.9 16.95
Crispy chicken, tomatoes lettuce, croutons, original Caesar sauce, Parmesan cheese

Thai Prawns & Mango Salad 1.2.4.5.10.12 17.95
Marinated shrimp, mango, Thai green papaya, cherry tomatoes, bean sprouts, avocado, peanuts

Poke with Tuna 1.4. 10.12. 17.95
Edamame, wakame seaweed, pickled carrot, avocado, mango, cucumber, cherry toma, soy dressing

OUR SIGNATURE TACOS

Chicken 6 11.95
2 tacos with marinated chicken, lettuce hearts, chipotle and mango sauce, red onions, feta cheese, coriander

Beef "Arrachera" 6.12 15.95
3 marinated beef flank steak tacos, guacamole, pickled onion, horseradish mayonnaise, cheddar cheese, jalapeños, coriander

Cochinita pibil 6 15.25
3 tacos with pibil style shredded pork, guacamole, pickled red onion, sour cream, cheddar cheese, jalapeños and coriander

Fried Fish "Guanajuato" 1.4.5.10.12 14.95
2 Fried John Dory fish Tacos, with fried corn tortilla, mango and onion salsa, Thai green papaya, bean sprouts, cilantro, sesame seeds

Prawns 2.6 15.95
3 tacos with king prawns, yellow chili sauce, lettuce hearts, pico de gallo, coriander

Veggie 6.12 14.95
3 tacos with vegan soy chili, guacamole, pickled onions, sour cream, cheddar cheese, jalapeños, coriander

One bill per table VAT included

Se imprime una cuenta por mesa IVA incluido

Eine Rechnung pro Tisch Inkl. MwSt.

Une facture par table TVA incluse

Alérgenos - Allergens



Gluten
Gluten

1



Crustaceos
Crustaceans

2



Huevos
Eggs

3



Pescado
Fish

4



Cacahuets
Peanuts

5



Lácteos
Milk

6



Apio
Celery

7



Mostaza
Mustard

8



Sulfitos
Sulphites

9



Sésamo
Sesame

10



Moluscos
Molluscs

11



Soja
Soya

12



Frutos cáscara
Nuts

13



Altramucos
Lupins

14

Carta de alérgenos disponible Reg. EU Nº 1169/2011 - Allergen description available EU Reg. No. 1169/2011

RICE & FRESH PASTA

Black rice with octopus, cuttlefish and red prawns	2.3.4.7	p.p	28.75
Served in "llauna" (rice pot) , minimum 2 pax, 30 minutes wait			
Rice with dry aged Entrecôte Beef Steak and boletus	7	p.p	22.75
Served in "llauna" (rice pot) , minimum 2 pax, 30 minutes wait			
Rigatoni with King prawns and cuttlefish stew	1.2.3.4.6		25.95
Cuttlefish, king prawns, seafood cream, lemon oil			
Spaguetti chitarra carbonara	1.3.6.9		18.75
Egg, pecorino cheese, guanciale			
Tagliatelle with Burrata	1.3.6.13		19.95
With portobello, tartufata sauce, parmesan, toasted almonds			

BURGERS & BAO BUNS

WITH HOMEMADE ARTISAN BREADS FROM OUR BAKERY

Burger Deluxe *	1.3.6.10		15.95
Premium Asturian beef (170 gms), homemade bun, lettuce, tomato, truffle sauce, cheddar cheese, caramelized onion, crispy bacon			
* Fried egg supplement + 1.25€			
La Chingona Burger	1.3.6.10		15.95
Premium Asturian Beef (170 g), homemade spinach bun, cilantro cheese, cochinita pibil, cheddar cheese, tortilla chips, and jalapeños			
Korean Crispy Chicken Burger	1.3.6.10.12		15.95
Korean-style crispy chicken, homemade bun, cucumber salad with black sesame seeds, and kimchi mayonnaise			
Fish Burger	1.3.4.6.8.10		14.95
John Dory fish filet, squid ink bun, lettuce, tomato, caramelized onion, Tartare sauce, french fries			
Veggie Burger	1.3.6.10		14.95
Made with red beans and brown rice, homemade bun, caramelized onions, tomato sauce and homemade fries			
<i>Gluten-free bun available</i>			

MEAT & FISH

Dry aged Entrecôte Beef Steak		26,75
21 – 25 days dry aged Asturian Beef, 280 gms, sautéed potatoes and sautéed vegetables		
Lamb shoulder	1	24,95
Slow cooking, with sautéed potatoes and portobello mushrooms		
BBQ Pork Ribs	1.5.8.9.10.12.13	24.95
With potato wedges, corn on the cob		
Salmon	4.6.7.12.13	24.95
With creamed spinach, confit cherry tomatoes, potatoes, broccoli, sauce with soy, lime and honey		
Grilled octopus	4.6.10.11.13	24.75
With Romesco sauce, sautéed potatoes, toasted almonds		
Fresh fish from the market		price as per market
With salad and sautéed vegetables		