

SUGGESTIONS

Sautéed squid with sobrasada ibicencan sausage and straw potatoes

25 €

Tuna wok with noodles in textures

34 €

Low temperature free-range chicken breast

With massaman curry, mushrooms and jasmine rice

29 €

Peruvian Cause

Violet potato purée, garlic octopus and lime air

26 €

Escalope

Veal loin breaded in panko and grissinis, with hollandaise sauce and our french fries

23 €

Baked camembert cheese

With energetic bread, figs and jam

20 €

OLE!

Starters

Mediterráneo

Beet hummus, crudités and wholemeal pita bread



13 €

Anchoas

'Doble cero' Cantabria Anchovies
(Portion of 6)



19 €

Salmorejo

'Salmorejo' cold tomato cream with avocado tartar, prawns and quail egg

21 €

SALADS

Jockey

Mixed leaf salad, pickled onions, quail eggs, papaya and citrus vinaigrette



19 €

Tricolor

Sea bream belly fillets with tomato mix, bread crusts and black garlic

22 €

Pollo

Chicken salad with Thai peanut sauce and quail eggs

23 €

Burrata

Beetroot, basil and pistachio carpaccio



23 €

HOOOOT

Mr. Potato

Homemade chips with the chef's spicy sauce



6,50 €

Pimientos

Fried 'Padrón' green peppers



13 €

Calamares

Fried squids with a mixture of flour, 'Padrón' peppers and wasabi mayonnaise

19 €

Gambas

Garlic prawns with lemon grass, lime kaffir, fresh chili and crispy oily bread



21 €

Mejillones Mussels fisherman's style (half serving. / full serving)	15/21 €
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Pulpo Grilled octopus with creamy potatoes and La Vera paprika	24 €
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LA MAMMA

Pasta

Foccacia Arugula, roasted aubergine, burrata, pesto and chips	21 €
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Ravioli

Stuffed with truffle, cheese and nuts with parmesan sauce



26 €

Carbonara

Calamarata pasta with low-temperature egg

27 €

Risotto

Arborio rice with scallops, squid, mussels, plankton and a touch of seafood sauce



29 €

MEATS

Carpaccio Black Angus carpaccio with grapefruit, arugula, pine nuts and parmesan cheese	22 €
Burger Angus U.S.A. with guacamole, chopped peppers, salad and cilantro	25 €
Cordero Lamb shoulder with tabbouleh and confit shallots	29 €
Black Angus Black Angus Entrecotte [300 grs.] with mashed potatoes or chips	39 €



DEL MAAARRR

Fish and shellfish

Turbot

Wild turbot a la bilbaina with chips and padron peppers



32 €

Tuna tartar

Tuna tartar with seaweed salad, avocado and miso sauce

36 €

Ceviche

Wild croaker, roasted sweet potato, corn, red onion and coriander



27 €

Grill

Grilled seafood
(scallops, squid, razor clams, mussels, red shrimp)



34 €

Lobster

Creamy lobster and shrimp rice with parmesan foam

38 €