

A L A
B A S
T R O

Raw Bar / Share

AVOCADO WITH FRESH IBIZAN CHEESE

Roasted lemon, hazelnut and basil.

21,00€



IBERIAN HAM

Glass bread and grated tomato.

35,00€



CHICKPEA MUSABAHA

Tahini, greek yogurt, chopped herbs, pita bread and crudités.

21,00€



RED PRAWN CARPACCIO

Totopos, soya, avocado, lime and fried onion.

26,00€



CRISPY CORN TORTILLA

Bluefin tuna, ponzu, tobiko roe, kimchi mayonnaise and furikake.

26,00€



STEAK TARTAR

Beef tenderloin, red onion, capers, anchovies, gherkin, sriracha sauce, egg yolk and carasatu bread.

26,00€



POKE BOWLS

Sushi rice, avocado, marinated red cabbage, carrot, edamame, mango, radish and kimchi mayonnaise.

Option Vegetarian 24,00€ , Salmon 28,00€ , Tuna 32,00€ , Chicken 28,00€



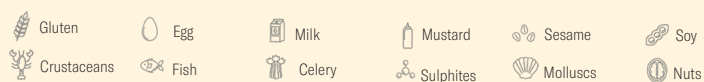
RED SHRIMP CROQUETTES

19,00€



RED PRAWN IN SALT

42,00€



Salads

BURRATA WITH COLOURED TOMATOES

Fig jam and arugula.

24,00€



PRAWN, MANGO & PEANUT SALAD

Thai dressing.

27,00€



KALE AND RED CABBAGE

Balsamico modena, raspberry, cashew and sesame.

22,00€



CESAR SALAD

Lettuce, chicken confit, bacon, anchovy and parmesan cheese sauce and bread croutons.

24,00€



Sandwichs

STRACIATELLA AND ROASTED CHERRY TOMATO FOCACCIA

Basil, parmesan and arugula.

24,00€



ANGUS BURGER

Brioche bread, dijonnaise with gherkins, lettuce, tomato, caramelised onion and Manchego cheese.

28,00€



CLUB SANDWICH

Rustic bread, bacon, organic chicken, edam cheese, lettuce, tomato and saffron mayonnaise.

26,00€



VEGAN TACO

Chinese cabbage, mushrooms, pickles, kimchi mayonnaise and crispy onion.

24,00€



 Gluten

 Egg

 Milk

 Mustard

 Sesame

 Soy

 Crustaceans

 Fish

 Celery

 Sulphites

 Molluscs

 Nuts

Main courses

GRILLED CAULIFLOWER

Mini vegetables, satay sauce and peanuts.

29,00€



ASIAN NOODLES WITH PEANUT, CHILI AND SESAME SAUCE

Vegetarian option **26€** - Chicken **32€** - Prawns **34€**



TAGLIATELLE WITH SHRIMPS

Fresh pasta, american sauce, prawns and chopped parsley.

34,00€



FISH OF THE DAY WITH KIMCHI GARLIC DRESSING

Baked potato and green oil.

42,00€



TURBOT WITH SAFFRON SAUCE

Wild asparagus and baby vegetables

42,00€



ORGANIC CHICKEN THIGH MARINATED

With thyme, harissa, lemon, sauteed chard and nuts.

32,00€



GRILLED MARINATED IBERIAN PORK PRESA

With sauteed chard and nuts.

35,00€



BEEF TENDERLOIN

Boletus cream, mushroom stew and demi-glace sauce.

38,00€



Allergen information available on request. Please inform a member of our team of any allergies or food intolerances. VAT included. Discretionary service charge 10%.



Gluten



Egg



Milk



Mustard



Sesame



Soy



Crustaceans



Fish



Celery



Sulphites



Molluscs



Nuts

Sides / Accompaniments

Fried potatoes with padrón peppers
9,00€

Grilled wild asparagus
12,00€

Fried sweet potato
9,00€

Vegetables at Jospé
12,00€

Desserts

VEGAN STICK
Coconut, passion fruit and dark chocolate.
15,00€

FERRERO ROCHER 2.0
Milk chocolate mousse, praline sponge cake and caramelised hazelnut.
15,00€



RED BERRY CHEESECAKE
Creamy cheese, strawberries, blueberries and almond crumble..
14,00€



PISTACHIO TIRAMISU
With strawberries and lemon sorbet.
15,00€



ICE-CREAM SCOOP
5,00€



FRUIT MOSAIC
15,00€



Gluten



Egg



Milk



Mustard



Sesame



Soy



Crustaceans



Fish



Celery



Sulphites



Molluscs



Nuts

