

STARTERS

GILDA & SEA BASS

Truffel | Pumpkin seeds | Lime | Coriander

17.00

Burrata cheese, Truffel, Pipián Verde & crunchy corn

Truffel | Pumpkin seeds | Lime | Coriander

21.00

Guacamole

Tortita Blue corn | Guacamole | Coriander

15.00

Black Ceviche Tatemado

Scallops | shrimps | Coriander | Tatemada sauce

17.00

Corn-Tosta of Red Tuna Balfego

Guacamole | Jalapeño | Crème Fraîche

18.00

Steak Tartare

22.00

Iberian Bellota Ham Gran Reserva Joselito (80grs)

Gran Reserva Joselito (80 grs) | Carasau Bread with Tomato and Olive oil

30.00

WARM STARTERS

Warm Salmon Salad

Lettuce Buds | Hummus | Crispy Corn

18.00

Fried Artichokes Orly & Cream of Payoyo

19.00

Taco “Baja California”

John Dory | Cabbage sauerkraut | Chipotle | Pico de Gallo

22.00

Grilled octopus

Aguachile “ Pasilla chili | Pickles

21.00

Mellow rice with Carabineros

Codium | Caviar salt | Guajillo chili

23.00

OUR FISH

Fried Sole filet

Lima | Chili | Esquites | Bimi

33.00

Sea bass fillet a la talla steamed in Banana leaves

Beans | Banana | Vegetables

27.00

Monkfish “Chili Morita”

Celery cream | Pineapple | Red Jalapeño

28.00

Baked Turbot Mexican Style. 2 pax

Alioli-Lime | Jalapeño | Radish

70.00

Baked wild John Dory Fish with garlic. 2 pax

Potatoes and Vegetables (min. 2 people) | Not on Monday

P.S.M

OUR MEATS

Rib of Beef low temperature

Parsnip & Nuts

26.00

“Pibil” Black Pig from Mallorca

Green tomatillo | Grilled pineapple | PX | Apricot

28.00

Sirloin steak on the Kamado Grill

Red & White Sweet Potatoes Pure | Orange

33.00

To pre order (Lobster, Red Prawn, Oysters...)

Market price. Contact us

Table Service

Artisan Bread, homemade butter and olive oil “Finca Can Simoneta”

4.50

SWEET TIME

Suau Orange

Orange Ice Cream, Apricot, Almond Cake, Toffee Brandy

14.00

Bálsamo

Lima, Basil, Citronella, White Chocolate

12.00

Strawberries & Cream

12.00

Origins of Cacao

Opalys, White Chocolate from Normandia, Guanaja, Tulakalum

13.00

Spanish Cheese selection

18.00