

MENU DEL DÍA

a series of dishes thoughtfully selected by the chef 90 pp

PARA PICAR

OLIVES 12

TE MATUKU OYSTERS chardonnay mignonette 7ea

SHISHITO PEPPERS herb aioli 16

GRILLED FLATBREAD queso fresco, honey 17

JAMÓN IBERICO (40g) pan con tomate 28

WAGYU BEEF TARTARE walnut mustard, radish, crispy chicken skin 25

MUSHROOM CROQUETA black truffle, manchego 8ea

LAMB BELLY PINTXO mojo verde 14ea

PLATOS

SQUID pistachio picada, cavolo nero, migas 22

MARKET FISH CEVICHE aji amarillo, kūmara 30

OCTOPUS pommes purée, lardo 38

TIGER PRAWNS fennel & pimento butter, saffron aioli (4 pieces) 34

CHARRED CABBAGE ajo blanco, salsa macha 25

GRILLED EGGPLANT goat cheese, walnuts, pedro ximénez 25

GRILLED CHICKEN LEG mole rojo, fermented jalapeño & onion 36

WAGYU BEEF PICANHA peppercorn jus, burnt onion velouté 62

ACOMPañAMIENTO

PATATAS BRAVAS 12

MIXED LEAVES herbs, sherry & honey dressing 14

JERUSALEM ARTICHOKEs fermented jalapeño, sunflower seed mole 16



CANDELA

