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TO SHARE

Taktouka – <i>roasted peppers, tomatoes, cumin, rustic bread</i>	18
Pimentos del Padrón	16
Smoked aubergine – <i>pecan nuts, dried Kalamata olives, tahini, pomegranate, mint, parsley, date syrup</i>	20
Roasted cauliflower – <i>dried tomato & capers tapenade, tahini, herbs</i>	20
Grilled artichokes pizzetta <i>Parmesan, pesto, rúcula</i>	27
Burrata pizzetta – <i>stracciatella, tomato sauce, Taggiasche olives, basil, roasted herry tomatoes, lemon zest</i>	26
Roasted heart lettuce & Santoña anchovies <i>roasted garlic, lemon, chili</i>	26

Beef tacos <i>guacamole, pico de gallo, rúcula, corn tortilla</i>	26	Fish tacos <i>crudités, guacamole, watercress, coriander, corn tortilla</i>	28
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Gambas Margarita <i>cumin, cayenne pepper, tequila, coriander, lime</i>	32
Grilled Calamari <i>roasted tomato salsa, spring onion</i>	24
Almadraba bluefin tuna tartar – <i>guacamole, sesame, horseradish, soya sauce, dashi, gomasi,</i>	36
Clams “finas de Carril” <i>Padrón peppers, lime</i>	42

SALADS

Grilled zucchini <i>green beans, baby spinach, Parmesan, pecan nuts, pumpkin seeds, basil, confit lemon</i>	24	Smoked beetroot <i>ricotta, sumac, pistachios, rúcula, fine herbs</i>	22
Greek <i>cherry tomatoes, cucumber, feta cheese, red onion, capers</i>	24	Lentils & sweet potato <i>avocado, dukkah, pickled onion, coriander</i>	25

MAIN

Wild fish skewer <i>roasted avocado & zucchini, tartar sauce</i>	38
Sea bass filet – <i>fresh herbs, fennel salad, dill</i>	44
Octopus – <i>lemon, parsley, roasted potatoes</i>	38
Royal red shrimps – <i>garlic mayonnaise</i>	95
Linguine Vongole <i>“Carril” clams, garlic, parsley, white wine</i>	42
Spaghettini Bottarga de Muggine <i>salmon roe, butter, chili, lemon</i>	46
Tikka tandoori chicken – <i>nan bread, zucchini, tzatziki, roasted cherry tomatoes, mango chutney</i>	32
Skirt steak skewer Angus from Nebraska <i>fresh herbs, French fries</i>	36
Secreto ibérico, 100% Bellota <i>roasted lemon, French fries</i>	38
Milky lamb chops <i>mint sauce, roasted potatoes</i>	39
Black Angus bavette <i>confit chalotes, roasted potatoes</i>	41
Dry aged 30 days Rib Eye 350g. <i>Béarnaise sauce, French fries</i>	48

To share			
Fish of the day <i>Herb chimichurri, sautéed spinach</i>	m. p.	Lamb shoulder <i>chalotes, thyme, roasted potatoes</i>	82

Burrata <i>grilled artichokes, green beans, pine nuts, lemon confit</i>	28	Cajún gambas salad <i>Romaine lettuce, baby spinach, avocado, vegan pesto, pistachios, gomasio</i>	32
Cajún chicken caesar <i>Romaine lettuce, Parmesan, croutons</i>	27		

BURGERS & SANDWICHES

Red snapper burger <i>lettuce, pickled onion, herb chimichurri, tartar sauce</i>	36	Pastrami sandwich <i>pickles, rúcula, mayonnaise, wholegrain mustard, dill</i>	24
Cajún chicken burger <i>guacamole, lemon yogurt, lettuce, tomato, Cayena</i>	26	Salmon bagel <i>guacamole, watercress, lemon, cream cheese, dill</i>	27
Cheeseburger <i>caramelized onion, Cheddar, mustard mayonnaise, rúcula, tomato, pickles</i>	28		
all served with French fries			

SIDES

Green salad <i>fine herbs</i>	12	Spinach <i>japanese curry</i>	14
Cherry tomatoes <i>red onion</i>	14	Roasted potatoes	10
Roasted sweet potato <i>tahini, cinnamon, almonds</i>	12	Pesto roasted potatoes	12
Corn cob <i>Parmesan, butter</i>	12	French fries	10

All our dishes are prepared with carefully selected ingredients and cooked exclusively over a wood fire			
Bread, alioli and confit Sicilian olives 6€ Price in €. VAT included. For any allergies please ask your waiter.			