

VEGETAL

AMANO

ANIMAL

MUSHROOMS, CHESNUTS AND AROMATIC HERBS	16€/9€	CREAM *	PUMPKIN, CARROT, MUSSELS AND RAS EL HANOUT	16€/9€
ARTICHOKES, MISO AND LEMMON PEEL	14€/9€	SOUP *	ONION, IBERIAN PORK CURED SLICES, BLUE CHEESE AND THYME	18€/10€
ROASTED AUBERGINE, POMEGRANATE, YOGURT AND LEBANESE BREAD	15 €	SALAD *	LOCAL TOMATOES, HOMEMADE WHITE TUNA IN BRINE, ALMONDS	19€/12€
COCA PIZZA, PEPPERS, RED PESTO AND COURGETTE	18€/10€	VEGETABLE *	BABY LEEKS FROM TUDELA, GRILLED MARROW, SCALLOPS AND BEEF "CECINA"	19€/12€
CREAMY RICE, WILD MUSHROOMS, THYME BUTTER AND LEMON	19€/10€	RICE *	FREE RANGE CHICKEN WITH KING PRAWN (25 MINUTES)	19 €
FENNEL, TARRAGON, CODIUM AND PICKLED LEMON	18€/10€	PASTA *	MEATBALL PASTA, HOMEMADE TOMATO SAUCE HERBS AND PECORINO CHEESE	18 €
SCRAMBLED WITH PORTOBELLO MUSHROOMS, RED ONION, CORN AND CABRALES CHEESE	18€/12€	EGGS *	POACHED, BABY SQUIDS WITH SQUID INK BROTH	19€/13€
QUINOA, CAULIFLOWER, DRIED TOMATO AND SEASONAL TRUFFLE	18€/10€	PROTEINS *	CODFISH, SPINACH, PINENUTS, TOMATO AND OLIVES	19€/12€
WHITE BEANS, SEAWEED "PIL PIL" AND MUSHROOMS	19€/12€	*	BEEF SKIRT STEAK GRILLED, FIRE ROASTED POTATOES AND MOJO HERBS SAUCE	19€/12€