

SMALL BITES

Green Olive Tapenade Capers, tarragon and stracciatella	9,00 €
Baba Ghanoush Roasted aubergine, pomegranate molasses and samphire	9,00 €
Labneh Basil oil and za'atar	8,00 €
Muhammara Roasted pepper, pear, candied walnuts and coriander	9,00 €
Calavento Trio Choose three to taste: tapenade, baba ghanoush, labneh or muhammara	12,00 €
Hake Salad Hake roe, piparra pepper, spring onion and anchovy mayonnaise	9,50€
Patatas Harra Spicy sauce and tahini aioli	9,50€
Potato Fritter Caramelised onion and smoked cheese	3,00€ each
Red Tuna Éclair Dark chocolate, walnuts, mint and orange	8,00€

OYSTERS

Natural	7,00 €
With Shallot Vinaigrette Pomegranate vinegar and rose water	8,00 €
Grilled Brown butter, beetroot and orange	8,00 €

TO CONTINUE

Torched White Prawn Carpaccio Served over a creamy garlic butter tortilla	18,50 €
Octopus with Salmorejo Spinach and potato	19,00 €
Cuttlefish Figatell Sobrasada and cuttlefish ink sauce	16,00 €
"Jona" Steak Tartare Hand-cut beef with French fries	25,00 €
Lamb Meatballs Feta cheese cream and zhoug sauce · 4 pieces	18,50 €
Broken Eggs with Scarlet Prawn Potatoes and American sauce	34,00 €
Braised Red Tuna Cheek Hummus, crispy chickpeas and salted bonito	23,00 €

SALADS

Spinach Tabbouleh Fresh herbs, couscous, tahini, lemon, peach and almond	13,00 €
Rocket and Date Salad Sheep's cheese and croutons	14,00 €
Grilled Baby Gem Lettuce with Tender Lamb Sheep's cheese, mint and lambjus mayonnaise	8,50 €

ORCHARD

Roasted Carrot Orange, feta cheese and caper, lemon and parsley dressing	14,00 €
Grilled Aubergine Stracciatella and pumpkin seeds	13,00 €
Smoked Cauliflower Nut praline, yoghurt and caper, lemon and parsley dressing	20,00 €
Marinated Red Peppers Parmesan, capers and tarragon	14,50 €

PASTAS

Paccheri with Caviar Cream and butter sauce with Italian caviar	45,00 €
Spaghettoni with Scarlet Prawn American sauce	35,00 €

COALS All dishes are served without sides

Chicken Thigh Orange, lemon, honey and cinnamon	17,00 € PP
Duroc Pork Neck Skewer White wine, pomegranate and orange	16,00 € PP
Lamb Chops	26,00 € PP
30-Day Dry-Aged Beef Entrecôte 30 days dry-aged	40,00 € PP
30-Day Dry-Aged Beef Ribeye 30 days dry-aged	85,00 € Kg
Market Fish Citrus tahini	25,00 €
Whole Grilled Turbot Ñora pepper harissa and lemon oil	80,00 € Kg

SIDES

Green Salad Fennel, fresh herbs and lemon vinaigrette	8,00 €
River Potatoes Roasted in their skins with garlic and rosemary	7,00 €
Roasted Sweet Potato	6,00 €
French Fries	5,00 €
Roasted Red Pepper	6,00 €
Roasted Fennel	7,00 €

DESSERTS

Lemon Cup Italian meringue and citrus crunch	10,00 €
Orange Blossom Cheesecake Kataifi, nuts and rose	10,00 €
Turrón Ice Cream Crème brûlée and dark chocolate sauce	9,00 €
Chocolate Cake Cherry ice cream and candied walnuts	12,00 €
María Biscuit Mousse Salted toffee, dark chocolate and chocolate puff pastry	13,00 €
Roasted Pear Labneh, honey ice cream and rosemary crunch	9,00 €