

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 Mollete Ajoblanco, sun-dried tomato, citrus, and za'atar	9,50

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
Duroc Pork Neck Skewer White wine, pomegranate and orange	16,00
Lamb Chops	26,00
30-Day Dry-Aged Beef Entrecôte 30 days dry-aged	40,00
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