

Appetizers

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Cheese mousse with anchovies	14.50
Scallops with bacon and potato foam	14.50
Marinated salmon with dill cream and toasted pine nut seasoning	19.00
Smoked salmon tartare with poached egg	19.00
Wagyu sirloin carpaccio with Parmesan (120 gr.)	28.50
Thierry Guillemet no.3 oysters, Normandy	5.00

Starters

Fried eggs with Ibérico ham and fries	18.50
Peruvian-style ceviche	19.00
Roasted seasonal vegetables with tangerine romesco	16.50
Trinxat with shrimp tail	16.50
Wild mushrooms with poached egg, bacon and Pyrenean cheese purée	16.50
Green salad with nuts	11.00
Focaccia with stracciatella di bufala cheese, spinach and herbs	16.50
Grilled provoleta cheese with sun-dried tomato pesto	15.00
Cured Japanese Wagyu with Folgueroles bread	32.00

Soup

Pumpkin soup with ginger and dill cream cheese	12.00
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Fish

Low-temperature cooked squid on black rice with wasabi aioli	22.50
Fish from La Boquería market (price according to weight)	P A W

House specials

Neapolitan-style breaded veal cutlet with fried egg and potatoes	21.50
Wild boar stew with porcini mushrooms	22.00

Japanese Wagyu	€
Japanese Wagyu prime rib (200 gr.)	80.00
Japanese Wagyu tenderloin (250 gr.)	90.00

From the grill

Beef entrecote, aged for 45 days (350 gr. approx.)	32.00
Beef T-bone, aged for 60 days (1 kg. approx.)	67.00
Duck magret (380 gr. approx.)	25.50
American beef burger, aged for 30 days with lettuce, onion, melted cheddar cheese and bacon	23.00
Veggie burger with lettuce, onion and melted cheddar cheese	17.50
Ribeye steak (250 gr. approx.)	29.50
Uruguayan prime rib (300 gr. approx.)	30.00

*All our meats are served with a side dish

Homemade desserts

Dulce de leche alfajor with white or dark chocolate	9.50
Chocolate mousse	9.50
Catalan crème brûlée	9.50
Tiramisu	9.50
Vegan carrot cake	9.50
Balcarce dessert with whipped cream, meringue, nuts and dulce de leche	9.50
Solanelles cheesecake	9.50
Assortment of Pyrenean cheeses	18.00