






PICOTEO

Anchoas Santoña's premium 00 anchovies on toast (2 pieces)	10	Salmorejo San Marzano tomatoes with homemade preserved tuna & smoked burratina	16
Tosta de Jamón Ibérico Toasted focaccia with grated tomatoes & acorn-fed ham (2 pieces)	9	Tartar Dry-aged beef tartare with smoked bone marrow butter	28
Pan Casero  Sourdough bread with house smoked butter	13	Puerro  Grilled leeks with carbonara cream & black truffle	14
Ostras Japanese oyster, passionfruit, piparras & jalapeño (1 piece)	10	Tosta de Espárragos  Green asparagus with S.Simon cheese & black truffle on toast	14
Zamburiñas Grilled baby scallops with kombu butter (2 pieces)	9	Huevos Rotos Hand cut frites with chorizo & runny egg	16
Atún Tuna tartare, green apple sorbet, ajoblanco cream	18	Coliflor  Roasted cauliflower with tahini, pomegranate & mint	13
Extras EVOO Bellaguarda Premium / Sherry Vinegar Lustau / House Smoked Butter / Sliced Bread		3 each	 Vegetarian

All prices are subjected to 10% Service Charge and prevailing GST

LONJA

ASK OUR STAFF FOR THE SEAFOOD SPECIALS OF THE DAY!

Calamar Palamós squid with caramelised flambé onions	24	Almejas Japanese clams with Basque salsa verde	19	Rodaballo Grilled Spanish turbot Donostiarra-style	98/kg
	Gambones Grilled king prawns with garlic & Amontillado praline (5 pieces)	26	Pulpo Octopus with roasted sweet potato & olives	34	

A LEÑA

1/4 1/2

Cochinillo Roasted Spanish suckling pig	108/198
Cordero Roasted milk-fed Pyrenees lamb	145
Txuleton de Vaca Vieja Beef dry-aged over 45 days	158/kg

Cerdo Ibérico Grilled pork with moruno spices	48
Chuletas de Cordero Grilled lamb chops with pistachio picada	52
Costillar de Ternera Glazed Angus beef short ribs	56

LA HUERTA

Beef- fat potatoes	13
Broccoli	13
Piquillo peppers	13
Smoked mash	13
Green asparagus	13

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