

ELABORATION	TOOL	ORIGINS	PVP	MARRIAGE	MIX	PVP
Ceviche cornete with coconut foam	HAND	Thailand Peru	6,00 €	VINO SOUR 2.0	White wine, lemon, ceviche syrup	6,50 €
Fried oyster with oyster mayonnaise and pickles	HAND	France Scotland	5,00 €	LUSTAU	Palo Cortado España	5,50 €
Pisco Bloody Mary Oyster	HAND	France Peru	5,00 €	VEUVE CLICQUOT BRUT REVENTOS ROIG	Champagne Cava	16,00 € 7,00 €
Red Tuna Belly cover with Iberian ham fat, over crispy hummus cylinder	HAND	Spain Israel	7,00 €	HATORI HANSO	Sake, Umeshu, Yuzu, lemongrass, egg White, lime	6,60 €
Brown Crab, sushi crispy rice and romesco sauce	FORK	Los Angeles Japan	7,50 €	MASIA SALAT ORGANIC	Cava	7,00 €
Roasted chicken croquette with curried apple puree	HAND	Spain India	3,50 €	EL ESTILOS	Jerez, lemongrass Keffir Soda, lime	6,50 €
Slices of foie gras, acid strawberry and camomile reduction	HAND	France Mahón	9,00 €	REVENTOS ROIG TOKAJ	Cava Sweet wine	7,00 € 7,00 €
Pulled pork pibil style served in fried grilled banana	HAND	Spain Mexico Colombia	7,00 €	GASTRO MARGARITA	Tequila, white wine, Suau orange. sage	6,60 €
“Criollo” beef bao bun served with aji rocoto mayonnaise	HAND	Argentina China	9,00 €	SIRE VENDIMIA SELECCIONADA	Ribera del Duero	4,60€
Our version of Strogonoff chicken, seasonal mushrooms, truffle egg yolk	HAND	Russia	8,00 €	GALERNA	Verdejo	4,50€
Potatoes “Arrugadas y bravas”	HAND	Spain Corea	8,50 €	ROSA BLANCA	Beer	4,60 €
Burrata cheese, courgette flower tempura and Sicilian tomato pesto	FORK SPOON	Italy Japan	16,00 €	LIMONADA DE TOSCANA	Limoncello, white wine, tomato and basil cordial	6,50 €
Roasted cauliflower raviolis, Majorcan almonds sauce and Beluga Caviar	FORK	Majorca Argentina	18,00 €	DOMAINE BERSAN VINYES VELLES	Chablis Manto Negro, Syrah	9,00 € 6,60 €
Prawn and squid carpaccio with their juices	FORK	Majorca Southeast Asian	16,50 €	GIN MULE	Gin, cucumber, ginger, kefir lime	6,50 €
Marinated mackerel, pine nuts mayonnaise served with “ponzu de tigre” sorbet	FORK SPOON	Perr Japan	15,00 €	CIRCO PERUANO	Hibiscus pisco, ceviche syrup, egg white	6,50€
Tuna tartar, masago and guacamole	FORK	Japan	19,50 €	LIMONADA ROSE	Martini Ambrato, Berry Soda, Sage	6,60 €
Grilled scallops, creamy macadamia, curry toffee and quinoa	FORK	Australia India	23,00 €	VANILLA SKY	White Brugal, vanilla, lime	6,50 €
Roasted octopus served with mash potato, lime gel and paprika emulsion	FORK	Spain	24,00 €	SPECIAL SELECTION	White wine	6,60 €
Salmon Marinated in miso with Jerusalem Artichoke and sea urchin foam and almond puree	FORK	Japan France	18,00 €	RED VOLCANO	Tequila Volcán, lime grapefruit, berries	6,60 €
Sea bass in clay crust served with Majorcan “espinagada”	FORK	Mallorca Argentina	24,50 €	DOMAINE BERSAN	Chablis	9,00 €
Beef tartar, black truffle, foie gras and creme fraiche	FORK	France	19,00 €	SIRE VENDIMIA SELECCIONADA	Ribera del Duero	4,60 €
Mellow beef caneloni, parmesan sauce and pistaccio pesto	FORK	Spain Italy	18,00 €	SMOKY SOUR	Macallan,Laphroaig honey, ginger	7,50 €
Slow cooked lamb, served with labneh, moroccan spices, mint oil and sweet wine	FORK	Argentina Morocco Israel	19,50 €	ALBAHACA ROSE	Roku Gin, basil, apple, bitter rose	6,60 €
When suckling pig meets curry	FORK	India Mallorca Thailand	19,00 €	TIKI THAI MULE	Brugal 1888, Orgeat, Lemongrass, Yuzu, ginger ale , lime	6,50 €
Charcoal Black Angus served with bone marrow and chimichurri hollandaise sauce	FORK	Argentina Mallorca	22,00 €	FINCA MARTELO RESERVA 2015	DOC Rioja	9,00 €