

ELABORATION	TOOL	ORIGINS	PVP	MARRIAGE	MIX	PVP
Ceviche cornete with coconut foam	HAND	Thailand Peru	7,00 €	VINO SOUR 2.0	White wine, lemon, ceviche syrup	7,60 €
Natural Oyster	HAND	France	4,50 €	SPARKLING WINES	Cava	7,00 €
Pisco Bloody Mary Oyster		France-Peru	5,00 €		Champagne	16,00 €
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	8,00 €
Spicy tuna flambé with dragon sauce over sushi crispy rice	HAND	Los Angeles Japan	6,50 €	CHRISTOPHE PATRICE	Chablis	9,80€
Spider Crab with romesco sauce over sushi crispy rice			7,50 €			
Anchovy "Vitello Tonnato" over brioche bread	HAND	Italy France	7,50 €	SPARKLING WINE	Cava	7,00€
				LUSTAU	Sherry	6,50€
Slices of foie gras, acid strawberry and camomile reduction	HAND	France Mahon	9,50 €	SPARKLING WINE	Cava	7,00€
				SWEET WINE	Tokaj	8,50€
Corn croquette, Iberian pork prey and Huitlacoche	HAND	Spain Mexico	4,00 €	EL ESTILOSO	Jerez, Lemongrass, kéfir soda, lime, peppermint	8,00 €
Pulled pork pibil style, served in fried grilled banana	HAND	Spain México Colombia	7,00 €	GASTRO MARGARITA	Tequila Jalapeño, coriander syrup, lime	8,00 €
Mexican marinated fish taco with original handmade "tortilla" made of nixtamalized corn from Xólotl	HAND	Mexico Spain	8,00 €	EL MEXICANO	Olmecca tequila, ceviche syrup, grapefruit	8,00 €
"Criollo" beef bao bun served with aji rocoto mayonnaise	HAND	Argentina China	9,00 €	SACRILEGE	V.T. Mallorca	7,70 €
Our version of Strogonoff chicken, seasonal mushrooms, truffle egg yolk	HAND	Russia	8,00 €	ESPETO	Verdejo - Macabeo	5,20 €
Artichoke served with "Denagaku sauce"	HAND	Spain Japan	14,00 €	LUSTAU	Sherry	6,50 €
Fried egg and truffles served with black olives and walnuts focaccia	SPOON	Spain	16,00 €	ROSA BLANCA	Beer	4,60 €
Sweet potatoes raviolis, marinated lobster, brown butter, sage cream and almonds	FORK	Italy Japan	28,00 €	ETERNAL FRESHNESS	Beefeater 24, lemon, basil, lemongrass, soda	8,00 €
Red tuna tartar, spanish potato salad, seaweed paste and Japanese sauce	SPOON	Japan Spain	21,00 €	LIMONADA ROSÉ	Absolut Vodka, sage, vermut, berry soda	8,00 €
Sauteed squid, tomato cream and Kombu seaweed oil	FORK	Japan Spain	16,50 €	SOLLER TONIC	Sipsmith gin, rosemary, orange, tonic water	8,00 €
Grilled scallops, creamy macadamia, curry toffee and quinoa	FORK	Australia India	24,00 €	VANILLA SKY	Havana Club rum, vanilla, lime	8,00 €
Roasted octopus served with mashed potatoes, lime gel and paprika emulsion	FORK	Spain	24,00 €	INDIGO	White wine, lemongrass, lemon, white grape	7,60 €
Sea bass in clay crust served with Majorcan "espinagada"	FORK	Majorca Argentina	25,00 €	CASABLANCA	Olmecca tequila, sage, lime, apple syrup	8,00 €
Beef tartar, black truffle, foie gras and crème fraîche	FORK	France	19,00 €	TAMIZ	Ribera del Duero	5,60 €
Mellow beef cannelloni, parmesan sauce and pistaccio pesto	FORK	Spain Italy	18,00 €	SMOKY SOUR	The Macallan, laphroaig, honey, ginger	10,00 €
Slow cooked lamb, served with labneh, moroccan spices, mint oil and Pedro Ximénez	FORK	Argentina Morroco Israel	19,50 €	FINCA MARTELO RESERVA 2016	DOC Rioja	9,80 €
"Carnival duck": duck confit, special batter and apple purée	FORK	France Mexico	18,50 €	ALBAHACA ROSE	Roku gin, basil, apple and roses	8,00 €
When suckling pig meets curry	FORK	India Majorca Thailand	19,00 €	TIKI THAI MULE	Brugal Añejo, Orgeat, yuzu, lemongrass, ginger ale, lime	8,00 €
Charcoal Black Angus served with bone marrow and chimichurri hollandaise sauce	FORK	Argentina Majorca	22,50 €	FINCA MARTELO RESERVA 2016	DOC Rioja	9,80 €