

VANDAL

Food with #attitude

Welcome to our home, where cuisine, cocktails, wine, and service come together in a unique experience. We see gastronomy as a true sensory journey. Each dish is an opportunity to experience the joy inspired by the places we've visited, and with every bite, we share with you a unique and unforgettable journey.

ELABORATION	TOOL	ORIGINS	PVP	MARRIAGE	MIX	PVP
Ceviche cornete with coconut foam	HAND	Thailand Peru	7,50	AHHH NA NA NA	Absolut vodka, coconut water, pineapple, basil air	8,60
Fried oyster with oyster mayonnaise and pickles	HAND	France Scotland	6,50	LUSTAU	Palo Cortado Spain	8,00
Pisco Bloody Mary Oyster	HAND	France Peru	6,50	VEUVE CLICQUOT	Champagne	20,00
Red tuna Belly cover with Iberian hamfat, over crispy hummus cylinder	HAND	Spain Israel	7,50	HATORI HANSO	Sake, umeshu, yuzu, lemongrass, egg white, lime	9,00
Spicy tuna flambé with dragon sauce over sushi crispy rice	HAND	Los Angeles Japan	7,50	ROSE WINE	Mencia - Bierzo	6,90
Spider Crab with romesco sauce over sushi crispy rice			7,60			
Anchovy "Vitello Tonnato" over brioche bread	HAND	Italy France	8,00	SPARKLING WINE	Cava	8,60
				LUSTAU	Palo Cortado Spain	8,00
Slices of foie gras, acid strawberry and camomile reduction	HAND	France Mahon	11,00	SPARKLING WINE	Cava	8,60
				TOKAJ	Sweet Wine	9,60
Corn croquette, Iberian pork prey and Huitlacoche	HAND	Spain Mexico	5,00	EL ESTILOSO	Sherry, lemongrass, lime, mint infused with chili	8,60
Pulled pork pibil style, served in fried grilled banana	HAND	Spain Mexico Colombia	8,00	GASTRO MARGARITA	Olmecca tequila infused with morita chili and cilantro syrup	9,60
Mexican marinated fish taco with original handmade "tortilla" made of nixtamalized corn from Xólotl	HAND	Mexico Spain	9,00	OOPS!... I DID IT AGAIN	Mezcal, Aperol, ginger and honey syrup, passion fruit	9,60
"Criollo" beef bao bun served with aji rocoto mayonnaise	HAND	Argentina China	10,00	SACRILEGE	Manto Negro, Cabernet V.T. Mallorca	8,60
Our version of Stroganoff chicken, seasonal mushrooms, truffle egg yolk	HAND	Russia	9,00	ATREVIDO ALCORTA	Verdejo · Rueda	5,80
Potatoes "bravas y arrugadas"	HAND	Spain Corea	10,50	ROSA BLANCA	Beer	4,60

ELABORATION	TOOL	ORIGINS	PVP	MARRIAGE	MIX	PVP
Burrata cheese, courgette flower tempura and Sicilian tomato pesto	FORK SPOON	Italy Japan	19,00	ETERNAL FRESHNESS	Beefeater Black, lemon, basil, lemongrass, soda	9,20
Sweet potatoes raviolis, marinated lobster, brown butter, sage cream and almonds	FORK	Italy Japan	29,00	EL ENEMIGO	Chardonnay Mendoza - Argentina	15,00
Red tuna tartar, Spanish potato salad, seaweed paste and Japanese sauce	SPOON	Japan Spain	24,00	LIMONADA ROSÉ	Belvedere vodka, soda with vermouth, sage, red fruits	9,60
Grilled scallops, creamy macadamia, curry toffee and quinoa	FORK	Australia India	26,00	VANILLA SKY	Havana Club 3 ron, vanilla, lime	8,60
Roasted octopus served with mashed potatoes, lime gel and paprika emulsion	FORK	Spain	25,50	THYME FOR THE PEPPER	Malfy gin infused with red pepper, thyme, lemon, soda	9,60
Sea bass in clay crust served with Majorcan "espinagada"	FORK	Majorca Argentina	28,50	CASABLANCA	Olmeca tequila, sage, lime, apple cordial	9,00
Patagonian toothfish, Jerusalem artichoke and sea urchin foam, Majorca almond and garlic puree	FORK	Argentina France	36,00	YUZU SOUR	Pisco, yuzu, egg white	9,20
Beef tartar, black truffle, foie gras and crème fraîche	FORK	France	22,00	VINO TINTO	Garnacha D.O. Cariñena	6,00
Mellow beef cannelloni, parmesan sauce and pistaccio pesto	FORK	Spain Italy	20,00	SMOKY SOUR	The Macallan, honey, Laphroaig, ginger	10,00
"Carnival duck": duck confit, special batter and apple purée	FORK	France Mexico	22,00	ALBAHACA ROSE	Roku Gin, basil, apple and roses	9,50
Slow cooked lamb, served with labneh, moroccan spices, mint oil and Pedro Ximénez	FORK	Argentina Morocco Israel	22,50	FINCA MARTELO	Tempranillo, Mazuelo, Garnacha, Viura DOC Rioja	12,00
When suckling pig meets curry	FORK	India Majorca Thailand	23,50	TIKI THAI MULE	Brugal Añejo, orgeat, yuzu, lemongrass, ginger ale, lime	8,60
Charcoal Black Angus served with bone marrow and chimichurri hollandaise sauce	FORK	Argentina Majorca	27,00	VALDUERO UNA CEPA	Tempranillo Ribera del Duero	15,50
Do you like our dishes?	Now you can take them with you!					36,50

**Vandal was born as a means of expression, a gastronomic space where we can do what we love, reflecting the experiences and lessons we've gathered along the way. Each dish is not just an exquisite culinary creation, but also a beautiful memory and the perfect gift. Savor our specialties and take home a unique keepsake from this unforgettable dining experience.*

Turn your dining experience into an extraordinary memory!

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LACTOSE FREE			
ELABORATION	TOOL	ORIGINS	PVP
Fried oyster with oyster mayonnaise and pickles	HAND	France	6,50
Pisco Bloody Mary Oyster	HAND	France Peru	6,50
Ceviche cornete with coconut foam	HAND	Thailand Peru	7,50
Pulled pork pibil style, served in fried grilled banana	HAND	Spain Mexico Colombia	8,00
Slices of foie gras, acid strawberry and camomile reduction	HAND	France Mahon	11,00
Red tuna tartar, Spanish potato salad, seaweed paste and Japanese sauce	SPOON	Japan Spain	24,00
Sea bass in clay crust served with Majorcan “espinagada”	FORK	Majorca Argentina	28,50

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GLUTEN FREE

ELABORATION	TOOL	ORIGINS	PVP
Ostra Bloody Mary pisco	HAND	France Perú	6,50
Spider Crab with romesco sauce over sushi crispy rice	HAND	Los Angeles Japan	7,60
Our version of Strogonoff chicken, seasonal mushrooms, truffle egg yolk	HAND	Rusia	9,00
Slices of foie gras, acid strawberry and camomile reduction	HAND	France Mahón	11,00
Burrata cheese, courgette flower tempura and Sicilian tomato pesto	FORK SPOON	Italia Japan	19,00
Grilled scallops, creamy macadamia, curry toffee and quinoa	FORK	Australia India	26,00
Roasted octopus served with mashed potatoes, lime gel and paprika emulsion	FORK	Spain	25,50
Sea bass in clay crust served with Majorcan “espinagada” en arcilla roja y espinagada mallorquina	FORK	Majorca Argentina	28,50
Beef tartar, black truffle, foie gras and crème fraîche	FORK	France	22,00
Slow cooked lamb, served with labneh, moroccan spices, mint oil and Pedro Ximénez	FORK	Argentina Marruecos Israel	22,50
"Carnival duck": duck confit, special batter and apple purée	FORK	France México	22,00
When suckling pig meets curry	FORK	India Majorca Thailand	23,50
Charcoal Black Angus served with bone marrow and chimichurri hollandaise sauce	FORK	Argentina Majorca	27,00

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