

## ENTRADAS

### **BLISTERED PADRON PEPPERS** 39 ⑤⑥

Padron peppers blistered and seasoned with umami sea salt

### **TAPENADE** 38 ⑤⑥⑦⑧

Olive basil manchego tapenade, crispy seeded chips

### **CLASICO PAN CON TOMATE** 36 ⑥

Toasted sour dough, roasted garlic, shaved tomato depera, olive oil, sea salt

### **SOUR DOUGH & BUTTER** 32 ⑥

Sour dough Boulle, truffle butter  
OR Saffron butter

### **TRUFFLE PAPITA FRITA** 42 ⑥

Crispy thin chips, manchego cheese, black truffle mushroom sauce

## TAPAS ESPAÑOLAS

### **88 ENSALADA** 84 ⑥

Parmesan & pecorino croquets, gem lettuce, island dressing, parmesan crisps, crispy white bait, paper thin pancetta, manchego cheese, capers

### **TOMATE & CAVIAR** 88 ⑥⑦⑧

Fiesta del tomate, 88 mixed cheese, caviar imitation

### **ENSALADA DE PULPO** 86 ⑥⑦

Chargrilled marinated pimiento rojo, roasted garlic citronette, spanish baby octopus, valencia, orange, avocado mousse, mildly spiced, paprika pearls, spanish olive crumble, crispy olive cracker

### **WAGYU PANCETTA** 99 ⑥

Hand rolled phyllo, wild mushroom and wagyu duxelles, truffle paste, paper thin pancetta, siberian sturgeon caviar

### **PATATAS BRAVAS** 72 ⑤⑥

Triple cooked potatoes, garlic aioli, bravas mole

### **CHORIZO MILLE-FEUILLE** 72 ⑥⑦

Crispy chorizo and patatas mille-feuille, sour cream, spicy paprika caviar

## TAPAS GLOBALES

### **CHICKEN PADRON** 78 ⑤

Padron peppers, Andalusian chicken mix, lemon aioli

### **OXTAIL A LA GALLEGA** 110 ②③

Slow cooked oxtail, gallegas potatoes mousseline, sauteed oyster mushrooms, red wine sauce, manchego & idiazabal cheese

### **CHORIZO CATALAN** 82 ⑤⑥⑦

Flame cooked aubergine, xato sauce, chorizo, idiazabal cheese

### **EL WAGYU SLIDERS** 72 ⑤⑥

Wagyu patty, signature mojo rojo sauce, homemade pickled onions

### **POLLO CON ALCACHOFA** 70 ⑥

Fried chicken taco, grilled artichoke hearts, cabrales cheese and garlic cream, manchego cheese

### **TRUFFLE BEEF WAGYU CARPACCIO** 108

Paper thin wagyu beef, black truffle, black truffle aioli, crispy paprika cracker

### **BLAZING SCAMPI** 110 ⑤⑥

Battered langoustines & rock shrimps, orange tobiko, roasted shiitake mushrooms, blazing aioli

### **SLIDER DE GAMBAS** 78 ⑤⑥⑦

Crispy prawn patties, wakame, spicy aioli, charcoal potato bun

### **SALMON EUPHORIA** 108 ⑤⑥⑦

Marinated spicy raw salmon, caviar imitation, wakame salad, sushi rice, crispy rice, charcoal nori cracker

### **ATUN MEXICANO** 99 ⑤⑥⑦

Home made crispy tartlets, fresh tuna tartare, fresh mangoes, mango habanero sauce, roasted corn, fresh avocados, salmon roe

### **FOIE GRAS CHAMPIGNONS** 120 ⑥⑦

Assorted wild organic mushrooms, foie gras butter, chives, flaky pastry glazed in truffle honey

## A LA PARRILLA

### **CAMARON A LA PLANCHA** 138 ⑤⑥⑦

Grilled red tiger prawns on a stick, gremolata sauce, garlic chips

### **CORDERO TRUFADO** 140 ⑥

Grilled lamb loin on a stick, sliced truffles, truffle spinach cream

### **WAGYU & CHORIZO** 148 ⑤

Chorizo & wagyu rib eye roulade on a stick, grilled spring onions, rojo pimiento cream, crispy chorizo

## DEL HORNO

### **BRESAOLA PIZZA** 90 ⑤⑥

Paper thin crispy dough, chorizo tomato sauce, fresh mozzarella, bresaola, parmesan cheese, wild arugula

### **AUBERGINE PIZZA** 89 ⑤⑥⑦

Paper thin crispy dough, eggplant carpaccio, grape tomatoes, capers, cream sauce, tomato sauce, chili oil, manchego cheese, pulled apart burrata cheese

### **TRUFFLE PIZZA** 108 ⑥⑦

Paper thin crispy dough, truffle cream, fresh mozzarella, parmesan, pecorino romano, wild arugula, brown mushrooms, truffle

### **8 QUESOS PIZZA** 118 ⑥⑦⑧

Double decker thin crispy dough, 7 cheeses, pesto cream, creamy Burrata

## POSTRES

### **CHOCO PECAN ISLAND** 89 ②③④

Floating lava islands, mascarpone cream rocks, coffee chocolate liqueur

### **ALMENDRADOS** 82 ②③④

Spanish almond cookie, signature four dairy whip, prosecco macerated compressed strawberries, almond shaves, wild berry granita, pollen

### **CHEESECAKE BRULE'** 84 ③④

Caramelized baked vanilla mascarpone cheese cake, macadamia crumble, fresh peach & saffron salsa, rhubarb sauce

### **SUAVE** 86 ③④

Brown butter chiffon, gold dusted pineapple crispy rinds, virgin limoncello pineapple tartare, yuzu baked yoghurt, lemon jelly, pistachio cardamom biscuit

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, DAIRY, FISH AND SOY

②Nuts ③Vegetarian ④Vegan ⑤Pescatarian ⑥Alcohol ⑦Spicy ⑧Raw ⑨Dairy