

**WEEK 19
SPRING 2018**

APPETIZER

v Hot olives with orange and thyme	5,95€
v Parmigiano Reggiano with balsamic (L)	7,95€
v Fried chickpeas	4,50€
v Potatoes toto with parmigiano, parsley, lime allioli (G, L)	6,90€
Roasted Cauliflower with yoghurt (L)	9,50€

CHEESE AND SALUMI

Cheese plate (L)	13,50€
Mahón DOP Menorca, Spain	
Parmigiano Reggiano, DOP Italy	
Taleggio DOP Emilia Romagna, Italy	
Pecorino, DOP Italy	
Manchego DOP Castilla la Mancha, Spain	
* Pear jam	
Salumi plate (SF)	13,00€
Coppa DOP Piacenza, Italy	
Prosciutto San Daniele	
DOP Friuli Venezia Giulia, Italy	

LAS PIZZETAS

Made with sourdough, long fermentation and natural ingredients

v Wood oven tomatoes and burrata (G,L)	18,50€
Soft spicy sausage, mozzarella and kalamata olives (G,L)	17,50€
Pepperoni, tomato, mozzarella di bufala, pickled chili, dill (G, L)	16,50€
Prosciutto San Daniele, arugula and parmigiano (G,L,SF)	18,00€
Truffle, Mozzarella di bufala, "Jamón de bellota" (G, L, SF)	24,00€

TO SHARE

v Beetroot salad, avocado and orange vinaigrette (L)	16,50€
Crispy squid, feta, lime allioli (G, H, P)	17,50€
Beef carpaccio, celeriac raifort (L)	19,50€
Artichokes alla Giudia with mint, pine nuts and prosciutto (FS, SF)	14,50€
Burrata with organic pumpkin, roasted chicory and toasted almonds with Modena balsamic (FS,L)	17,50€
Steak tartare, parmigiano, truffle (P,H,L,MZ)	23,00€
Ceviche of sea bass with squid and chili (P,M,L,G)	19,50€
Mozzarella di bufala, orchard tomato, tender garlic (L)	16,50€

PASTA Y RISOTTO

Green gnocchi, fresh raf tomato, asparagus, ricotta salata (G, L, H)	25,00€
Red wine risotto, with radicchio, hazelnuts and gorgonzola (L, FS)	22,00€
♥ Pappardelle with goulash meat ragout, parmesan and fried sage (G,A,L,H)	24,00€
Spaghetti with lobster and tomato confit (G,P,CR,H)	37,00€
Artichoke tortellini, crispy artichoke, Iberian ham (G, H, L, SF)	28,00€

FROM THE WOOD OVEN AND GRILL

♥ Long cooking lamb with spring vegetables (A,L,SF)	29,50€
Aged cow tenderloin with pumpkin puree and pearl lentils (SF, L, SJ)	36,00€
Grilled Hake with Ganxet beans, spring pesto and candied tomatoes (P)	28,00€
♥ Freedom roast chicken baked for two people	39,00€
Wild asparagus confit t salmon, tahini sauce and miso (P, S, SJ)	27,50€
Prime Ribe aged cow for two beef lovers with roast seasonal vegetables	69,00€

- v: Vegetarian options
- Bread € 2,50 per person
- All prices include taxes
- If you are allergic to any product, let us know



Allergens

GLUTEN - G	PEANUT - C
LACTEOS - L	MOLLUCS - M
EGGS - H	NUTS - FS
SOJA - SJ	ALTRAMUSES - AL
CELERY - A	CRUSTACEOS - CR
MUSTARD - MZ	FISH - P
SESAME - S	SULFITOS - SF