

**WEEK 39
AUTUMN 2017**

APPETIZER

v Hot olives with orange and thyme	4,95€
v Almonds with fennel and chili (FS)	4,50€
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€

CHEESE AND SALUMI

Cheese plate (L)	13,50€
Mahón DOP Menorca, Spain	
Parmigiano Reggiano, Italy	
Taleggio DOP Emilia Romagna, Italy	
Truffled Pecorino, Italy	
Stilton DOP England	
* 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€
Prosciutto San Daniele, arugula and parmigiano (G,L,SF)	17,00€
Truffle, Mozzarella di bufala, "Jamón de bellota" (G, L, SF)	24,00€



TO SHARE

v Beetroot roasted in wood-fired oven, goat's cheese, citrus (L, FS)	16,00€
Crispy squid, feta, lime allioli (G, H, P)	17,00€
Tomato salad, stracciatella, red prawns (L, M)	19,00€
Burrata with figs in balsamic, crunchy nuts (L, FS)	19,00€
Beef carpaccio, celeriac raifort (L)	19,50€
Steak tartare, parmigiano, truffle (P,H,L,MZ)	22,00€
Ceviche of sea bass with crispy polenta and chili (P, M,L, G)	19,50€
Melanzane baked in wood-fired oven with parmigiano and sage (L)	16,50€



PASTA Y RISOTTO

♥Homemade tortellini of goat cheese, pumpkin, sage (G,H,L,FS)	24,00€
Sweet potato gnocchi, broccoli, radicchio, parmigiano (G, L, FS)	24,00€
♥Spaghetti with lobster and tomato confit (G,P,CR,H)	37,00€
Pappardelle with wild boar ragout, parmesan and fried sage (G,A,L,H)	21,00€
Tagliatele with zucchini flower, clams and miso (L,G,H)	24,00€
Risotto, pecorino, funghi porcini, miso (G, L, SJ)	23,00€



FROM THE WOOD OVEN AND GRILL

♥ Long cooking lamb with spring vegetables (A,L,SF)	29,50€
Octopus, purple potato, bisque, sweet potato chips (L, P, M, CR, G)	29,00€
Aged cow tenderloin with smoked eggplant, eggplant chips (SF, L, SJ)	34,00€
Hake in papillote, baked in wood oven, beurre blanch, leeks (P, L)	28,00€
Prime Ribe aged cow for two beef lovers with roast seasonal vegetables	69,00€
♥ Freedom roast chicken baked for two people	39,00€

- 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