

**WEEK 47  
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€
Almadraba tuna mojama toast, poyoyo cheese (P, L, FS, G)	11,00€

## 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€
Beef carpaccio, celeriac raifort (L)	19,50€
Forest mushrooms bag, stracciatella di burrata (L)	18,00€
Steak tartare, parmigiano, truffle (P,H,L,MZ)	22,00€
Ceviche of sea bass with squid and chili (P,M,L,G)	19,50€
Roasted Cauliflower with yoghurt (L)	12,50€
Pickled mussels, rustic potatoes and carrot cream with dill (M,L,P)	13,50€
Sea bass carpaccio, pomegranate, smoked oil (P)	19,00€



## PASTA Y RISOTTO

♥Homemade tortellini of goat cheese, pumpkin, sage (G,H,L,FS)	24,00€
Sweet potato gnocchi with Funghi porcini and touch of truffle (G,L,H)	27,00€
♥Pappardelle with wild boar ragout, parmesan and fried sage (G,A,L,H)	21,00€
Tagliatele with clams, fresh chilli, parsley (L,G,H, SJ)	24,00€



## FROM THE WOOD OVEN AND GRILL

♥ Long cooking lamb with spring vegetables (A,L,SF)	29,50€
Aged cow tenderloin with smoked eggplant, eggplant chips (SF ,L, SJ)	34,00€
Grilled Hake with Ganxet beans, spring pesto and candied tomatoes (P)	28,00€
♥ 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