

LUZIBOMBÓN

STARTERS

Grilled leeks, hazelnut, chickweed and herbs oil €16

Cantabrian anchovies with smoked pipe and bread with tomato €17.50

Iberian ham croquettes (4ud)” €12.50

Iberian acorn-fed ham “GO” style with bread with tomato €32

Iberian acorn-fed loin cured €27.50

Skordalia (nut dips) with grilled bread €13

Tempura shrimp bao with iberian bacon and kimchi mayonnaise €9.50

Sweet-and-sour aubergine €14

Spanish potato salad with homemade confit tuna belly €18

Roasted cauliflower puree, scallops and black garlic
and dry tomato gremolata sauce €18

Sobrasada sandwich, Mahon cheese and truffle honey €14

FROM THE BAR

Corn tortitas with tuna sashimi and chipotle mayonnaise (3 pcs.) €17

Red shrimp ceviche with totopos €19.50

Sea bass and yellow chili ceviche €20

Bluefin tuna tartare with tobiko, avocado and yuzu mayonnaise €26

Snapper sashimi, extra virgin olive oil and citric vinaigrette €17

Steak tartare €25.50

Smoked steak tartare €25.50

“Amélie” oyster au naturel €5.80 ud/ €62 (dozen)

Tempura oyster with ponzu and lemon €6

King Crab tapa (40gr) €18 / 1 leg (160gr) €66

SALADS

Quinoa salad, pickled mushrooms, feta cheese, pumpkin,
beetroot and pomegranate seeds €17

Zucchini spaghetti with mango, tomato, avocado and macadamia nuts €16.50

Burrata with macerated tomatoes salad, sardine and pesto €18.50

RICE & PASTA

Squid, prawns and clam rice (min. 2 per.) €25 f.p.

Butifarra sausage and mushrooms rice (min. 2 per.) €24 f.p.

Glazed pork rib rice, artichokes and tender garlic (min. 2 per.) €24 f.p.

Tagliatelle with black truffle and parmesan cheese €24

Linguine, red prawn, seafood bisque and pomodoro €24

Duck “fideua”, shimeji mushroom and mangetout (min. 2 per.) €23 f.p.

Udon noodle with mushrooms, packchoy, spring onion and mangetout €19.50

FISH

Tare-glazed salmón, miso celery puree and tempura spring onion €23.50

Grilled monkfish, roasted tomato and lemon asparagus (700gr) €32

Roasted sea bass loin, artichoke parmentier and its fishbones velouté €27.50

Sautéed squid, creamy potato, onion jam and black olive €22.50

MEAT

Roasted Iberian pork fillet, demi glazed mushrooms and chestnut pure €26

Crispy Pekin duck with hoisin sauce €27.50

Grilled russian steak, red wine sauce
with sweet mash potato and mushroom ravioli €25

Grilled rouge label chicken breast, mashed dried apricots, bimi and roasted juice €24

Grilled beef fillet, bernaise and fries €29

Shoulder baby lamb with Idiazábal potato cake €34.50

Dry aged Galician beef ribeye steak with roasted potatoes
and piquillo pepper (1Kg) €80.50

DESSERTS

Apple tarte tatin with cinnamon ice cream €9

Gianduja chocolate coulant with hazelnut ice cream 9

Egg and cream flan with tonka bean €8€

Ecuadorian chocolate tart with vanilla–salted caramel ice cream €8.50

Payoyo cheese cake with red fruit jam €8

Variety of ice cream €6