

## TAPAS

v\_\_vegan

vg\_\_vegetarian

g\_\_gluten free

s\_\_spicy

n\_\_nuts

### STARTERS

[v/g/s] **Kimchi cucumber | 20**  
cucumber compressed with spicy kimchi sauce, roasted sesame seeds

[v/g] **Umami padron peppers | 22**  
padron peppers glazed with soy and balsamic vinegar sauce, salt flakes

[v/g/s] **Potato croquettes | 33**  
potato croquettes breaded with crunchy panko, served with spicy gochujang mayonnaise

[v/g] **Seaweed salad | 41**  
tosaka seaweed, microgreens salad, white seedless grape, miso dressing, roasted sesame seeds

### GROUND

[v/g/n] **Mushrooms and pine nuts sauce | 55**  
king oyster mushrooms noodles, pine nuts sauce, truffle oil

**Pan de tomate with burrata and anchovies | 45**  
roasted bread, roasted tomatoes, burrata, capers, anchovy fillet, black olives patè, basil olive oil pearls

**Bufala sandwich | 40**  
white bread, fresh tomato, rocket salad, bufala cheese, extra virgin olive oil, salt, dry oregano

### FISH

[g] **Purple shrimp tartare | 90**  
crunchy rice paper, shrimp tartare, mayonnaise, lime peel

[s] **Salmon spicy tartare | 45**  
salmon tartare served in shiso leave, seasoned with spicy sauce

[g] **Fried sea bass tempura skewer | 55**  
fried sea bass tempura, wasabi mayonnaise, spirulina powder

[s] **Glazed spicy octopus | 75**  
slow cooked and roasted octopus glazed with kimchi sauce and breaded with crunchy kimchi

**Frittura de marisco | 43**  
fried calamari served with lemon sauce

### MEAT AND CHICKEN

**Bocadillo de pollo | 45**  
steamed bun, slow cooked, panko breaded fried chicken, onion gravy, pickled red onions, lemon zest

[g] **Boneless chicken wings | 38**  
boneless chicken wings glazed with bittersweet dressing, lemon peel, spring onion

**Wagyu burger | 55**  
wagyu patty, cheddar cheese, cocktail sauce, pickled shiitake mushroom

[s] **Taco and chilli con carne | 50**  
wagyu chilli con carne, chipotle, green salad, pico de gallo, guacamole, sour cream, lime, coriander

**Wagyu katsu sando | 175**  
milky bread, panko breaded fried wagyu steak, mustard, wagyu demi glace sauce

## DESSERTS

vg\_\_vegetarian

g\_\_gluten free

[v/g] **Cheesecake | 38**  
coulommiers cheese, soft cheese, roasted hazelnut paste, white chocolate coating

[v/g] **Chocolate molten | 32**  
dark chocolate sponge filled with melted white chocolate custard, fruit passion jam, roasted meringue, vanilla ice cream

[v/g] **Crème brûlée | 30**  
crème brûlée, mango gel, passion fruit gel, mango brunoise, mint leaves

[v/g] **Coconut and berries | 45**  
raspberry puree, coconut "snow" granita, berries, nitrogen-made chocolate coconut filled with coconut juice and lime peel

[v/g] **Chocolate tempura | 35**  
breaded and fried dark chocolate, burnt and frozen white chocolate

**Churros | 25**  
churros with sugar and cinnamon, served with caramel sauce and chocolate sauce

# BREAKFAST

---

vg\_\_vegetarian

| vg | **Eggs benedict | 58**  
served on English muffins, with asparagus  
and hollandaise sauce

| vg | **Croissant omelette | 44**  
croissant stuffed with scrambled eggs, mushrooms  
and parmesan sauce

| vg | **Tortilla de patatas | 58**  
the "Spanish omelette", a slice of savory cake made  
with potatoes and eggs

**Tostada de guacamole and roasted salmon | 48**  
toasted bread, guacamole, roasted salmon, pico de gallo  
salad made with chopped tomatoes, chopped onions,  
chopped green pepper, coriander and lime juice

**Fried eggs, foie gras, truffle, potato foam | 62**  
fried eggs chopped and seasoned with egg yolk, foie  
gras and truffle patè, covered with potato foam

| vg | **Cheesy brioche | 52**  
brioche filled with parmesan sauce and scrambled eggs,  
seasoned with garlic mayonnaise, grated parmesan,  
lime peel

| vg | **Japanese pancakes | 55**  
thick and fluffy pancakes, whipped cream and fruits,  
served with a choice between three syrups:  
pistachio, caramel, chocolate

| vg | **Croissant pudding | 42**  
pudding made with croissants, served with cinnamon  
custard, caramel syrup and vanilla ice cream



# DRINKS

---

## MOCKTAILS

**Purple rain | 29**  
hibiscus and mint kombucha, ginger beer

**London | 32**  
Lyre's Dry London infused with lemon, liquorice syrup, orange juice, grapefruit juice

**Bon vivant | 34**  
Lyre's American Malt infused with cloves, peach puree, lemon juice, vanilla syrup

**Perlage | 29**  
kaffir lime leaves infused in Lyre's Dry London, lemon juice, strawberry syrup

**Northern lights | 34**  
milk punch, fresh coconut water, pineapple juice, lime juice, pandan syrup

## SOFT DRINKS

Coca Cola | 18  
Coca Cola Zero | 18  
Fanta | 18  
Sprite | 18  
Ginger Ale | 18

## TEA

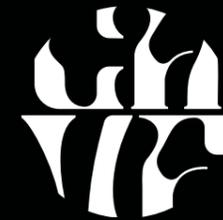
Tea selection | 22  
Iced tea | 25

## JUICES

Fresh juices | 25

## WATER

700ml | 22  
400ml | 15



## HOT COFFEE

Espresso | 20  
Americano | 22  
Espresso macchiato | 22  
Piccolo | 25  
Cortado | 28  
Flat white | 28  
Cappuccino | 30  
Cafe latte | 30  
Spanish latte | 35  
Dark cave latte | 35  
Signature | 35  
Affogato | 35

## COLD COFFEE

Espresso tonic | 35  
Iced americano | 23  
Iced latte | 30  
Iced spanish latte | 35  
Iced dark cave | 35  
Iced signature | 35

## MANUAL BREW

V60 | 35  
Iced V60 | 35  
Chemix | 35  
Aeropress | 35  
Cold brew | 35