



## MENU

### ENTRANTES A ELEGIR

Starters to Choose

CARPACCIO DE REMOLACHA, BURRATA, EMULSIÓN DE RUCULA Y ALGARROBA  
Beetroot Carpaccio With Burrata, Rocket Emulsion & Carob

TATAKI DE TERNERA, PONZU DE TOMATE, YEMA CURADA Y SALSA EZME  
Beef Tataki, Tomato Ponzu, Cured Egg Yolk & Ezme Sauce

CANGREJO CRUJENTE, GAZPACHO DE CANTALUPO, HINOJO Y AIRE DE LIMA  
Crispy Crab, Cantaloupe Gazpacho With Fennel & A Hint Of Lime

### PRINCIPALES A ELEGIR

Main to Choose

POLLO GLASEADO, MAIZ AHUMADO EN TEXTURAS Y SALSA A LA PIMIENTA VERDE  
Glazed Chicken, Smoked Corn In Various Textures & Green Pepper Sauce

CALAMAR A LA PLANCHA, EMULSIÓN DE AZAFRAN Y PICADA MEDITERRÁNEA  
Grilled Squid With Saffron Emulsion And Mediterranean Herb Mixture

BERENJENA, CARAMELO DE MISO, YOGUR ESPECIADO Y CACAHUETE TOSTADO  
Eggplant, Miso Caramel, Spiced Yogurt, And Roasted Peanuts

### POSTRES A ELEGIR

Dessert to Choose

TARTA VASCA, HELADO DE CAFÉ Y SALSA DE DULCE DE LECHE  
Basque Cheesecake, Coffee Ice Cream & Dulce De Leche Sauce

TARTELETA DE LIMA Y MERENGUE QUEMADO  
Lime Tart With Toasted Meringue

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30€ INCLUYE PAN Y AGUA  
€30 Bread & Water Included

De Lunes a Domingo - Monday to Sunday  
13:00 am - 15:30 am



SUGERENCIAS NOI  
NOI Suggestions

CROQUETA DEL DIA 2 UDS  
Daily Croquette 2 Pieces  
7

ANCHOA 00 DEL CANTABRICO, CON PAN DE CRISTAL Y MANTEQUILLA  
North Sea "Cantábrico" Anchovy 00, with Cristal Bread & Butter  
6

JAMON 100% IBERICO CON PAN PAGÉS Y TOMATE DE RAMALLET  
100% Iberian Ham with Rustic Bread & Tomatoes on the Vine  
35

CECINA DE WAGYU CON PAN CARASAU  
Wagyu Cured Beef with Carasau Bread  
30

ENSALADA NOI-COICE, ANCHOAS 00 DEL CANTABRICO, GAMBAS  
Y DRESSING DE LIMON Y MIEL  
Noi-Coice Salad, Cantabrian 00 Anchovies,  
Prawns with Lemon and Honey Dressing  
25

BURRATA, ALCACHOFA A LA PLANCHA Y SALSA ROMESCO  
Burrata, Grilled Artichoke & Romesco Sauce  
18

CEVICHE DE CORVINA  
CON AGRIDULCE DE MELOCOTÓN Y AIRE DE JALAPEÑO  
Croaker Ceviche  
With Sweet-Sour Peaches & Jalapeño Foam  
28

CARABINEROS AL "PIL-PIL" CON AOVE, GUINDILLAS Y AJO  
Scarlet Shrimp "al Pil-Pil" with Extra Virgin Olive Oil, Chili & Garlic  
29

ESPARRAGOS TRIGUEROS, BEARNESA Y CRUJIENTE DE CEBOLLA  
Green Asparagus, Bearnaise & Crispy Onion  
17

RISOTTO DE TOMATE RAMALLET ASADO, CON BURRATA Y WAKAME  
Roasted Vineyard Tomatoes Risotto with Burrata Cheese & Wakame  
22

PARGO SALVAJE CON VERDURAS  
Wild Red Snapper with veggies  
32

"CHEESE BURGER" DE VACA MADURADA, CEBOLLA CONFITADA  
CON MOSTAZA ANTIGUA, QUESO MAHON Y PATATAS FRITAS  
Matured Beef Cheeseburger, Caramelised Onions  
With Old-Fashioned Mustard, Mahón Cheese & Crispy Fries  
28

SOLOMILLO DE TERNERA CON VERDURAS ASADAS Y MARINADAS  
EN DRESSING DE HIERBABUENA,  
TOFFIE DE APIO NABO Y SALSA DE TERNERA CON TUETANO  
Beef tenderloin with roasted vegetables and marinated in mint dressing,  
celeriac toffee & veal sauce with bone marrow  
36