

## Ostras · Oysters

David Hervé - Marennes Oléron (FR)

Fine de Claire N°3	2 uds. 11,00€ · 4 uds. 20,00€ · 6 uds. 27,00€ · 12 uds. 48,00€
Royale N°3	2 uds. 14,00€ · 4 uds. 26,00€ · 6 uds. 36,00€ · 12 uds. 66,00€

### CAVIAR

CALVISIUS & ARS ITALICA (ITA)  
*Natural, unpasteurized caviar*

**PRESTIGE - TRADITION (10GR)** 35,00€  
Delicate & elegant  
*White sturgeon / Esturión blanco - Black*

**IMPERIAL - OSCIETRA (10GR)** 45,00€  
The most refined  
*Russian sturgeon / Esturión ruso - Golden*

**ELITE - TRADITION (10GR)** 55,00€  
Balanced & complex  
*White sturgeon - Pacific Sea - Black*

**ROYAL - BELUGA (10GR)** 75,00€  
Exclusive & rare  
*Huso Huso sturgeon / Caspian, Azof and Black sea*

### CONSERVAS - CANNED FISH

NARDÍN, MAESTROS CONSERVEROS - GIPÚZKOA (ES)  
*Artesanal y natural, sin ningún tipo de aditivo o conservante*  
*Artisanal and natural, without any additives or preservatives*

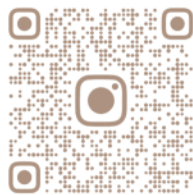
**BOQUERONES EN VINAGRE** 16,00€  
*Anchovies in vinegar*

**ANCHOAS DEL CANTÁBRICO** 17,00€  
*Cantabrian Anchovies*

**ANCHOAS AHUMADAS DE GETARIA** 17,50€  
*Smoked Anchovies from Getaria*

**LOMOS DE CABALLA AHUMADOS** 17,50€  
*Smoked Mackerel loins*

**SARDINAS EN ACEITE DE OLIVA** 15,00€  
*Sardines in Olive Oil*



## TARTARE

Entregas frescas cada semana / Fresh delivery every week

<b>ATÚN ROJO / RED TUNA</b> <i>Tarifa, Cádiz - Spain</i>	21,00€
<b>LUBINA / SEA BASS</b> <i>San Lúcar de Barrameda, Cádiz - Spain</i>	21,00€
<b>BEEF - STYLE FILET AMÉRICAIN</b> <i>Dry Aged Beef with organic oak lettuce Beef from El Capricho By José Gordón - León, Spain</i>	29,00€

## CARPACCIO

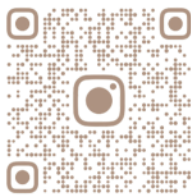
<b>SALMÓN NORUEGO AHUMADO</b> <i>Traditional Norwegian Smoked Salmon</i>	19,00€
<b>CARPACCIO DE VACA MADURADA</b> <i>Dry aged beef carpaccio, 180 days matured El Capricho by José Gordón - León, Spain</i>	19,00€

## TOSTAS · TOAST

<b>THE TUNA - BONITO DEL NORTE EN ACEITE DE OLIVA</b> <i>Northern atlantic tuna in olive oil, Nardín - Getaria, Spain</i>	17,00€
<b>LE CANNIBALE</b> <i>Dry Aged Beef - Tartare style, El Capricho by José Gordón - Leon, Spain</i>	17,00€
<b>THE PASTRAMI BEEF</b> <i>El Capricho by José Gordón - Leon, Spain</i>	17,00€
<b>SMASHED AVOCADO, EGG, FETA &amp; CORIANDER</b> <i>Familia Hevilla - Coín, Spain</i>	16,00€

## VEGETARIANO · VEGETARIAN

<b>CAVIAR DE BERENJENAS - ESTILO ORIENTAL</b> <i>Aubergine Caviar, Organic Farm "Familia Hevilla" - Coín, Spain</i>	13,00€
<b>TOMATES ECOLÓGICOS - HUEVO DE TORO</b> <i>Organic tomatoes, Organic Farm "Familia Hevilla" - Coín, Spain</i>	15,00€
<b>AUTÉNTICA FETA GRIEGA (AOP)</b> <i>Authentic greek feta cheese, Papathanasiou Farm, Greece</i>	14,00€
<b>ORGANIC FRESH SALAD, HOMEMADE VINAIGRETTE</b> <i>Enhance with Tomato · Feta · Avocado · White tuna - 3€ each Free-range egg · Walnuts - 1€ each</i>	10,00€



## FARMERS FROM SOUTH · WEST FRANCE

### TERRINA - ARTISANAL TERRINE

<b>JABALÍ</b> <i>Wild Boar</i>	16,00€
<b>PATO CON CERDO</b> <i>Duck with Pork</i>	16,00€
<b>CIERVO</b> <i>Deer</i>	16,00€

<b>MAGRET DE PATO AHUMADO</b> <i>Smoked Duck Magret</i>	16,00€
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## PLANCHAS · BOARDS

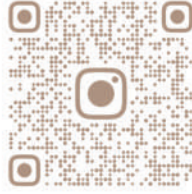
### CHARCUTERÍA ARTESANAL NACIONAL National artisan charcuterie

*"El Capricho" by José Gordón - León, Spain*

<b>CECINA DE BUEY EXTRA</b> <i>Cured Ox cecina</i>	19,00€
<b>PASTRAMI DE BUEY</b> <i>Ox pastrami</i>	16,00€
<b>CHORIZO DE BUEY</b> <i>Spicy Ox chorizo</i>	15,00€
<b>SALCHICHÓN DE BUEY</b> <i>Ox salami</i>	15,00€

*Ibéricos Maldonado - Badajoz, Spain*

<b>JAMÓN BELLOTA 100% IBÉRICO</b> <i>100% Iberian acorn-fed ham</i>	29,00€
<b>LOMO DOBLADO 100% IBÉRICO</b> <i>100% Iberian folded pork loin</i>	14,00€
<b>CHORIZO DE BELLOTA 100% IBÉRICO</b> <i>100% iberian acorn-fed chorizo</i>	14,00€
<b>PANCETA 100% IBÉRICA</b> <i>100% Iberian pork belly</i>	15,00€
<b>SALCHICHÓN DE BELLOTA 100% IBÉRICO</b> <i>100% Iberian acorn-fed salami</i>	14,00€



## Artisan Cheese

Quesería El Cultivo, Madrid - Spain

<b>MANCHEGO CURADO, 6 MESES - Ciudad Real (ES)</b> MANCHEGO D.O.P MALACARA BY FÉLIX INIESTA <i>Ovejas de pastoreo - leche cruda - raza autóctona</i> <i>Grazing Sheep - raw milk - indigenous breed</i>	13,00€
<b>FUNKY MONK, 2 MESES - Rumbeke (BE)</b> <i>Vaca de pastoreo - leche pasteurizada - pasta blanda</i> <i>Grazing cow - pasteurised milk - soft paste</i>	14,00€
<b>TRONCHÓN, 3 MESES - Cáceres (ES)</b> <i>Cabra Alpina francesa de pastoreo - leche cruda</i> <i>French Alpine grazing goat - raw milk</i>	13,00€
<b>GRUYÈRE AOP, 16 MESES - Gruyères (CH)</b> <i>Vaca de pastoreo - raza autóctona - leche cruda</i> <i>Grazing cow - indigenous breed - raw milk</i>	14,00€
<b>COMTE AOP, 16-21 MESES - Jura (FR)</b> COMTE AOP MARCEL PETITE RÉSERVE TRADITION <i>Vaca de pastoreo - raza autóctona - leche cruda</i> <i>Grazing cow - indigenous breed - raw milk</i>	14,00€
<b>TOMME DE SAVOIE IGP FERMIER - Savoie (FR)</b> <i>Vaca de pastoreo - raza autóctona - leche cruda</i> <i>Grazing cow - indigenous breed - raw milk</i>	14,00€
<b>OG KRISTAL, 22 MESES - Roeselare (BE)</b> OLD GROENDAL - VAN TRICHT - «GOUDA STYLE» <i>Vaca de pastoreo - leche pasteurizada - pasta dura</i> <i>Grazing cow - pasteurised milk - hard paste</i>	15,00€
<b>QUESO AZUL / BLUE CHEESE - Cantabria (ES)</b> PICÓN BEJES-TRESVISO, D.O.P JAVIER CAMPO <i>Vaca de pastoreo - raza autóctona - leche cruda</i> <i>Grazing cow - indigenous breed - raw milk</i>	13,00€

### ORGANIC SOURDOUGH SELECTION • SPANISH EVOO

CRAFTED BY IRINA'S BAKERY • CALAHONDA

<b>ORGANIC FLAX-SEEDED SOURDOUGH BASKET</b> <i>Handcrafted, national flour</i>	7,00€
<b>48h SOURDOUGH FOCACCIA</b> <i>Slow fermentation</i>	9,00€