

SET DINNER MENU

STARTERS

Homemade croquettes: ham duo / mushroom duo

Gluten, dairy, egg, nuts, sulfites (wine)

Zucchini spaghetti salad with Jospser chicken, baby spinach and vegetables

served with a Thai dressing

Gluten, nut, mustard

Tomato tartare and tuna belly with a Mediterranean dressing

Fish, gluten, mustard

Homemade Russian salad with beetroot-infused mayonnaise

Dairy, gluten, fish, sulfites (pickles)

Fresh Burrata on a bed of green pesto and cherry tomatoes **(supl. 2€)**

Dairy, gluten, nut, sulfites (vinegar)

Pumpkin cream with mushrooms and Iberian ham shavings.

Gluten, dairy

Nachos with Peking duck and mayo sauce (soy and spicy chipotle)

Gluten, nut, dairy, egg, soya bean

Potato 'Spiral' with Iberian ham and free-range fried egg

Gluten, egg

Peking duck bao with chipotle sauce, soy mayo and potato straw fries

Gluten, dairy, soya bean, mustard

Pulled pork tacos with pickled onion served with our special spicy sauce (2)

Gluten, fish, nut

Trio of mini baos with calamari and garlic mayo

Gluten, mollusc/shellfish, egg, nut

Iberian 'Coca' pizza with red tuna sashimi and 'pico de gallo'

Gluten, soya bean, fish, nut, sesame

MAIN COURSES

Thin-crust Pizza Carbonara: bacon, Parmesan shavings, egg yolk, nuts

Gluten, egg, dairy, nut

Thin-crust Pizza Iberian ham: tomato, Iberian ham shavings, Parmesan, and
blue cheese cream

Gluten, dairy

Pizza Napolitana: slow-cooked pork cheek, bechamel, black truffle cream,
purple onion **(supl. 2€)**

Gluten, dairy, nut, sulfites (wine)

Rigatoni in a Scottish smoked salmon cream sauce

Gluten, dairy, fish, sulfites (wine)

Tagliatelle Bolognese with matured beef and DOP Parmesan

Gluten, egg, dairy, celery, sulfites (wine)

Tikka Masala-style wok noodles with prawns and vegetables

Egg, dairy, gluten, fish, soya bean, shellfish

Josper Tuna Tataki with edamame beans and our special dressing

Soya bean, fish, nut, egg

Josper Salmón with vegetables

Fish, nut, egg

Josper Grilled Vegetables

Gluten

Josper Pork fillet in a red Thai sauce

Gluten

Hamburger (matured beef), free-range fried egg, Cheddar cheese and crispy
bacon

Gluten, dairy, egg

Pork rib (half) with honeyed, citrus-fruit BBQ sauce **(supl. 3€)**

Gluten

Josper beef tenderloin steak **(supl. 6.50€)**

Gluten, dairy

Beef steak tartare. Prepared at the table **(supl. 8€)**

Gluten, mustard, fish, egg

Galician beef ribeye steak. Matured for 30 days **(for 2 persons with an additional supplement of 15€/kg per person)**

Gluten

DESSERTS

Brownie with ice-cream

Gluten, dairy, egg, soya bean, nut

Homemade cheesecake

Gluten, dairy, egg

Lemon sorbet with a dab of strawberry

Gluten, dairy

Assortment of ice-creams (to choose)

Nut, soya bean, dairy, gluten, egg

Fruit of the day: pineapple

Includes starter, main course and dessert

17,50 €

... and whilst you're waiting something special to whet your appetite...

Cantabrian anchovies 2.50€/each

Gluten, fish

Homemade croquettes: ham duo / mushroom duo 6.50 €

Gluten, dairy, egg, nut, sulfites (wine)

Homemade Russian salad with beetroot-infused mayonnaise 7.50€

Dairy, gluten, fish, sulfites (pickles)

Potato 'Spiral' with Iberian ham and free-range fried egg 8.50€

Gluten, egg

Fried calamari with mayo 10.50€

Fish, egg, gluten

Hand-cut 'Bellota' Iberian ham 22.50€

Gluten

De acuerdo con lo establecido en el REGLAMENTO (UE) N1 1169/2011 sobre la información alimentaria facilitada al consumidor, informamos a nuestros clientes, que los productos incluidos en la carta pueden contener alérgenos o trazas de los mismos. Para mayor información, consulte a nuestro personal. Este establecimiento no es un restaurante libre de alérgenos, por la manipulación de los mismos en la elaboración de los platos pueden existir trazas de cualquiera de ellos.

