

SET DINNER MENU

STARTERS

Homemade croquettes: ham duo / mushroom duo

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

Seafood croquettes

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

iNEW! Summer salad of tender shoots, a touch of citrus, walnuts, cherry tomatoes and goat cheese or Jospier chicken (choose the one you like best!)

Gluten, dairy, nuts, sulfites (due to vinegar)

Tomato tartare and tuna belly with a Mediterranean dressing

Fish, gluten, mustard

Russian salad, quail egg and piquillo pepper

Dairy, gluten, fish, sulfites (pickles)

Fresh Burrata wood oven aubergine purée, tomato cubes and truffle
mayonnaise (**supl.2 €**)

Dairy, egg

iNEW! Classic salmorejo with quail egg and crispy croutons

Gluten, egg, sulfites (from the vinegar)

Prawn and seasonal vegetable tempura with duo of sauces, kimchi & soya
mayo

Gluten, mollusc/shellfish, egg, dairy

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

Gluten, egg

Peking duck bao with soy mayo

Gluten, dairy, soya bean, mustard

!NEW! Pulled braised chicken tacos with pickled onion and a touch of

jalapeño (2 units)

Gluten, egg

Trio of mini baos with calamari and garlic mayo

Gluten, mollusc/shellfish, egg, nut

Salmon, apple, and red onion ceviche seasoned with citrus tiger milk

Fish

!NEW! Seafood Salpicon

Gluten, fish, crustaceans

Red tuna tartar bao with hoisin sauce and quail egg

Gluten, soya bean, fish, nut, sesame

!NEW! Red tuna tartare marinated in hoisin sauce on panko-battered

avocado and quail egg

Gluten, fish, egg, soy, sulfites

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

!NEW! "Tonyin". Slow-fermented sourdough pizza, extra-thin, natural tuna,

Josper roasted peppers, red onion, black olives and basil leaves

Gluten, dairy, fish

Pizza Napolitana: slow-cooked pork cheek, bechamel, black truffle cream,

purple onion **(supl. 2,60€)**

Gluten, dairy, nut, sulfites (wine)

Salmon and seasonal vegetables cannelloni and pink bechamel, served with
garlic bread

Gluten, dairy, fish, sulfites (wine)

Our homemade Bolognese with spanish pepperoni, quail egg and Rigatoni
pasta

Gluten, egg, dairy, 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 (homemade), free-range fried egg, Cheddar cheese and crispy
bacon.

Gluten, dairy, egg

Grilled beef churrasco with Argentinian sauce and potatoes **(supl. 3,50€)**

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

Homemade Torrija

Gluten, dairy, egg

Profiteroles with chocolate sauce and vanilla ice cream

Gluten, dairy, egg, soya bean, nut

Brownie, melted chocolate and a scoop of ice cream

Gluten, dairy, egg, soya bean, nut

Homemade tiramisú

Gluten, dairy, egg, nut

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

18,50 €

... 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)

Russian salad, quail egg and piquillo pepper 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

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