

# SET LUNCH MENU:

Saturdays, Sundays,  
public holidays, and  
public holiday eves

## STARTERS

Homemade croquettes: ham duo / mushroom duo

*Gluten, dairy, egg, nut, 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 Jospet 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*

***iNEW!*** Pulled chicken tacos with pickled onion served with our special spicy

sauce (2)

*Gluten, fish, nut*

Trio of mini baos with calamari and garlic mayo

*Gluten, fish, egg, nut*

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

*Fish*

***iNEW!*** Seafood Salpicon

*Gluten, fish, crustaceans*

Red tuna tartar bao with hoisin sauce and quail egg

*Gluten, soya bean, fish, nut, sesame*

***iNEW!*** 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*

***iNEW!*** "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)*

Josper 'Arròs del Senyoret': our house-special fish rice

**(min. 2 persons, supl. 4 euro p/p)**

*Soya bean, fish, seafood, shellfish*

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, nut, egg*

Josper Salmon 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 6.50€

*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.*

