

DINNER

17.00-20.45

Sundays till 19.45

SNACKS

Sobrasada | Olives | Almonds | Chicharricos | Crispy corn

1 for 35, 3 for 100

SMALL DISHES

choose 1 as a starter or 3-4 as a main course

GREENS (V)

Sweet potatoes, sea salt, aioli (GF)	55
Fries, sea salt, aioli (GF)	55
Fried tortilla, avocado (LF)	55
Mushroom risotto, kale (GL)	75
Avocado, goma, sesame, tomato (LF)	75
Spring cabbage, almond, vinaigrette (GF)	75

FISK

Pulpo, tomato, cucumber, olive oil, pimientos (GF)	85
scallops, lobster mayo, herbs (GF/LF)	110
Grilled prawn, chili, lemon, garlic (LF)	110
Grilled sea bass, lemon, herbs (LF)	90
Sardines, olive oil, lemon (GF/LF)	85
Calamari Fritti, lemon, aioli (LF)	75

MEAT

Jamón ibérico, 28 months, aioli, pickled tomatoes (GF/LF)	100
Iberico Bellota 100% iberico 80 gr (GF/LF)	175
Cane De Lomo Capa Negra 80 gr (GF/LF)	175
Marinated chicken, teriyaki, chili, lime (LF)	85
Beef cuvette, garlic sauce, caramelized celery (GF)	95
Croqueta, porc, parmesan sauce	55
Tatаре, herb mayo, chips, onion, cress (GF)	85

Vi tilbereder retter med nødder og gluten i vores køkken. Vær derfor opmærksom på, at der kan findes spor af begge dele i vores retter

GF = GLUTENFRI | V = VEGETARISK | LF = LAKTOSEFRI