

LUNCH

DESSERTS

<i>Tiramisù</i>	<i>14</i>
<i>Panna cotta</i>	<i>14</i>
<i>Catalan cream</i>	<i>14</i>
<i>Basque cheesecake</i>	<i>14</i>
<i>Mango and passion fruit mochi</i>	<i>14</i>
<i>Express ice cream - 500 gr. chocolate or vanilla</i>	<i>42</i>
<i>Royal fruit salad - min. 2 pax</i>	<i>50</i>

*“Aquí vivimos descalzos
con la sal en la piel
y la alegría en el alma”.*

Chef
Antonio D'Angelo

STARTERS to SHARE	
<i>Tuna belly, wasabi soy, kizami wasabi</i>	37
<i>Tuna tataki, crispy artichokes, cilantro tomato, parmesan</i>	34
<i>Yellowtail ceviche, cherry tomatoes, osmosis cucumber, onion gel, chupi corn</i>	34
<i>Confit salmon, baby spinach, black garlic, goma tosau sauce</i>	30
<i>Dry-aged Japanese yellowtail, ajo blanco sauce, negi oil, Nori seaweed powder</i>	30
<i>Cantabrian anchovy from Santoña and high-hydration focaccia</i>	7/each
<i>Oysters Gillaudeau</i>	9/each.

PAELLA

<i>Paella negra with chipirones, tuna belly, wasabi alioli</i>	42 p.p.
<i>Seafood paella</i>	40 p.p.
<i>Red prawns paella</i>	55 p.p.
<i>Blue lobster paella</i>	160/kg.
<i>Lobster paella</i>	260/kg.

FROM the SEA	
<i>Blue lobster, potatoes, fried eggs (min. 2 people)</i>	160/kg.
<i>Lobster, potatoes, fried eggs (min. 2 people)</i>	260/kg.
<i>Traditional lobster stew (min. 2 people - on request)</i>	290/kg.
<i>King crab au gratin</i>	60

EMBER & ESSENCE	
FISH	
<i>Fish of the day with patatas bravas and pimientos del Padrón</i>	110/kg.
<i>Red prawns 5 pcs.</i>	45
<i>Carabineros prawns</i>	300/kg.
<i>Blue lobster</i>	160/kg.
<i>Lobster</i>	260/kg.

MEAT	
<i>Rubia Gallega with patatas bravas and pimientos del Padrón</i>	120/kg.
<i>USA wagyu rib - 300 gr.</i>	80

the FINAL TOUCH	
<i>Our bravas</i>	14
<i>Pimientos del Padrón</i>	14
<i>Catalana vegetables</i>	14

DINNER

DESSERTS

<i>Rainbow tacos</i>	<i>16</i>
<i>Japanese cheesecake and raspberries</i>	<i>16</i>
<i>House-Made Kakigori</i>	<i>14</i>
<i>Mango and passion fruit mochi</i>	<i>14</i>
<i>Berry tartlet with pastry cream</i>	<i>14</i>
<i>Express ice cream - 500 gr. chocolate or vanilla</i>	<i>42</i>
<i>Royal fruit salad - min. 2 pax</i>	<i>50</i>

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STARTERS to SHARE		
<i>Turbot bresaola, wasabi alioli, amazu pickled vegetables, grilled shokupan</i>		34
<i>Raw red prawn and its sauce</i>	9/each	
<i>Tuna belly, wasabi-soy sauce, confit cherry tomatoes, amazu pickled onion</i>		38
<i>Cured beetroot “bresaola”, yuzu gel, black garlic mayonnaise</i>		20
<i>Dry-aged Japanese yellowtail, ajo blanco sauce, negi oil, Nori seaweed powder</i>		30

PASTA & NOODLES		
<i>Wagyu ravioli, caramelised onion, Parmesan, pear sauce, pumpkin sauce</i>		34
<i>Kombu ravioli, blue lobster, leek, chinese cabbage, caviar</i>		44
<i>Inaniwa harami, new style white fish tartare, yuzu béarnaise sauce</i>		32
<i>Inaniwa cacio e pepe, langoustine tartare</i>		36

FROM the SEA	
<i>Blue lobster, potatoes, fried eggs (min. 2 people)</i>	160/kg.
<i>Lobster, potatoes, fried eggs (min. 2 people)</i>	260/kg.
<i>King crab au gratin</i>	60
<i>Seafood soup, caciucco-style sauce, crispy bread</i>	38 p.p.
<i>Grouper with miso-datterino, basil powder, eggplant with tomato miso</i>	48

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