

COLD DISHES

ENJOY OUR SELECTION
OF COLD DISHES.

CHALACA SCALLOPS (6 units) 🌿	22,00€
TIMBALE of TUNA with PASSION FRUIT & PINEAPPLE	18,00€
TIMBALE of SALMON with PASSION FRUIT & PINEAPPLE	17,00€
OYSTER CÉVICHE NIKKEI or CHILI (per unit)	6,50€

OUR CAUSAS

Causas are accompanied mashed potatoes.

CAUSA TUNA NIKKEI	CAUSA CHILI PRAWN 🌿	CAUSA OLIVE OCTOPUS 🌿
16,00€	16,00€	19,00€

HOME-MADE TIRADITOS

A Tiradito is a Peruvian dish of raw fish, cut in the shape of Sashimi.

TIRADITO FISH	16,00€	TIRADITO TUNA	17,00€
TIRADITO OCTOPUS	20,00€	TIRADITO SALMON	16,00€

* Choices of LECHE DE TIGRE: CLASSIC 🌿, AJÍ 🌿, ROCOTO 🌿, NIKKEI, OLIVE 🌿, APALTADO 🌿, MAYA.

OUR CÉVICHE

Ceviche is a dish of raw fish or seafood cut into small pieces and marinated in leche de tigre (tiger milk).

CÉVICHE FISH	CÉVICHE PRAWN	CÉVICHE SQUID
23,00€	24,00€	22,00€

* Choices of LECHE DE TIGRE: CLASSIC 🌿, AJÍ 🌿, ROCOTO 🌿, NIKKEI, OLIVE 🌿, APALTADO 🌿, MAYA.

CÉVICHE FOUR FLAVORS 🌿	36,00€
SALMON & TAMARIND CÉVICHE	24,00€
MIXED CÉVICHE 🌿	26,00€
CÉVICHE VEGETARIAN 🌿	16,00€
CÉVICHE VEGAN 🌿	18,00€

HOT DISHES

ENJOY OUR SELECTION
OF HOT DISHES.

<u>SHRIMP CHUPE</u>	18,00€
<u>FRIED CALAMARI</u> w/ AVOCADO MOUSSE & SWEET POTATO 🌱	20,00€
<u>MIXED JALEA</u>	22,00€
<u>MUSSELS</u> drowned in GREEN CURRY & COCONUT sauce (200g) 🌱	20,00€
<u>VIEIRAS</u> with JALAPEÑO (2 units) 🌱	18,00€
<u>HOT CEVICHE</u> (200g) 🌱	23,00€
<u>PARMESAN SCALLOPS</u> (6 units) 🌱	24,00€
<u>FETUCCINE</u> with SHRIMP, COCONUT and CURRY	19,00€
<u>FETUCCINE</u> with CRAB	20,00€
<u>FETUCCINE</u> with SEAFOOD	20,00€
<u>FETUCCINE</u> VEGETARIAN	18,00€
<u>SEAFOOD CHAUFA</u>	25,00€
<u>JUMBO SHRIMP</u> in PASSION FRUIT 🌱	28,00€
<u>JUMBO SHRIMP</u> in HOME-MADE sauce 🌱	27,00€
<u>JUMBO SHRIMP</u> in BLACK sauce 🌱	30,00€
<u>FRIED FISH</u> (Sea Bass 400-500gr) with AVOCADO mousse and POTATOES 🌱	32,00€
<u>CHILI</u> of CHICKEN 🌱	25,00€
<u>SALTED LOIN</u>	32,00€

OUR DESSERTS

Finish your meal with a
home-made treat.

<u>THREE MILKS CAKE</u>	7,50€
<u>CHOCOLATE&CARAMEL CAKE</u>	7,50€
<u>MANGO MOUSSE</u> with THYME AROMA	7,50€

THE WINES

OUR REDS

<u>BIBERIUS</u> Tinto fino D.O RIBERA DEL DUERO	5,00€(copa)/25,00€
<u>YESTE CRIANZA</u> Tempranillo & Graciano 14 months D.OCA RIOJA	45,00€
<u>FINCA VALLOBERA</u> Crianza RIOJA	38,00€
<u>FAMILIA COMENGE</u> Tinto fino 25 months D.O RIBERA DEL DUERO	65,00€
<u>CAURO VENTUM</u> Garnacha D.O BULLAS	8,00€(copa)/40,00€

OUR WHITES

<u>VALDECUEVAS</u> Verdejo D.O RUEDA	5,00€(copa)/32,00€
<u>VILLAREJ</u> Albariño D.O RIAS BAIXAS	35,00€
<u>ADEGA CEPADO</u> Godello D.O VALDEORRAS	36,00€
<u>ROBERT WEIL WEINGUT</u> Riesling Rheingau Kabinett Trocken	55,00€
<u>LURRETIK</u> Hondarrabi Zuri D.O GETARIAKO TXAKOLINA	35,00€
<u>CAN RICH BLANC DE IBIZA</u> Malvasia Amfora V.T IBIZA	45,00€
<u>DIEZ YESTE</u> Viura and Malvasia D.OCA RIOJA	39,00€
<u>SPY VALLEY NEW ZELAND</u> Sauvignon	68,00€
<u>ALTURIS</u> Pinot Grigio D.O.C.G FRIULI	8,00€(copa)/40,00€
<u>DOMAINE SAINT ANTOINE</u> A.O.C CHABLIS	60,00€

OUR PINKS

<u>CHATEAU LA COSTE</u> Syrah, Grenache & Cinsault A.O.C AIX EN PROVENCE	48,00€
<u>PEREGRINO ROSE</u> Prieto Picudo D.O LEON	5,00€(copa)/32,00€

OUR SPARKLINGS

<u>BRIMONTCURT CHAMPAGNE</u> Pinor Noir & Chardonnay A.O.C CHAMPAGNE	60,00€
<u>BELSTAR PROSECCO</u> Glera D.O.P.G PROSECCO	10,00€/30,00€
<u>IVETTE CAVA BIO</u> Xarello Macabeo & Perallada D.O CAVA	8,00€/45,00€
<u>MAISON DEVAUX ROSÉ</u> Chardonnay & Pinot Noir Grand Reserve A.O.C CHAMPAGNE	95,00€
<u>VITA VIVET ANCESTRAL</u> Xarello & Macabeo	35,00€

OUR VERMOUTHS

<u>SARDINO WHITE</u> GALICIAN Vermouth	5,00€
<u>SARDINO RED</u> GALICIAN Vermouth	5,00€
<u>REDHEAD</u> LEON Vermouth	6,50€
<u>SARDINO PREMIUM</u> BARRICA Vermouth	9,00€

OUR SANGRÍA

<u>CAVA SANGRÍA</u>	60,00€
<u>CHAMPAGNE SANGRÍA</u>	90,00€

THE COCKTAILS

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| 1 | <u>PISCO SOUR TRADITIONAL</u> | 12,00€ |
| | PISCO BARSOL QUEBRANTA, lime, simple syrup, egg white, Angostura bitters. | |
| 2 | <u>WHISKEY SOUR</u> | 16,00€ |
| | BOURBON WILD TURKEY 101, lime, simple syrup, egg white bitter old fashion. | |
| 3 | <u>EXPRESSO MARTINI A LA MEXICANA</u> | 18,00€ |
| | OJO DE DIOS coffee mezcal, coffee liqueur, cold brew coffee, chocolate bitters. | |
| 4 | <u>CUCHIMIN AHUMADO</u> | 18,00€ |
| | OJO DE TIGRE REPOSADO MEZCAL, Ancho Reyes liqueur, green chile, bitter orange. | |
| 5 | <u>BLOODYTXEF</u> | 18,00€ |
| | MEZCAL OJO DE TIGRE, tomato juice, lime, spicy rocotó sauce and oyster sauce. | |
| 6 | <u>DARK & STORMY</u> | 18,00€ |
| | KRAKEN RUM, lime, simple syrup, ginger beer, bitter old fashion. | |
| 7 | <u>PALOMA</u> | 18,00€ |
| | ESPOLÓN REPOSADO TEQUILA, lime, grapefruit syrup, grapefruit soda. | |
| 8 | <u>MARGARITA CLASSIC</u> | 16,00€ |
| | ESPOLÓN REPOSADO TEQUILA ,cointreau, lime, simple syrup. | |
| 9 | <u>MARGARITA DE MEZCAL</u> | 18,00€ |
| | OJO DE TIGRE MEZCAL , cointreau, lime, simple syrup. | |
| 10 | <u>CLASSIC DAIQUIRI</u> | 16,00€ |
| | BLANCO PLANTATION RUM, lime, simple syrup. | |
| 11 | <u>MOSCOW MULE</u> | 18,00€ |
| | Titos vodka, lime, lime syrup, Angostura, ginger beer. | |
| 12 | <u>BASIL FIZZ</u> | 18,00€ |
| | GINEBRA KM1, fresh basil, maraschino liqueur, egg white, top soda yuzu. | |
| 13 | <u>NEGRONI</u> | 15,00€ |
| | Vermouth CINZANO 1757, CAMPARI, GIN KM1. | |
| 14 | <u>APEROL SPRIZ</u> | 8,50€ |
| 15 | <u>FROZEN PISCO COCKTAILS WITH ALCOHOL</u> | 14,00€ |
| 16 | <u>FROZEN COCKTAILS WITHOUT ALCOHOL</u> | 6,50€ |
| | Passion fruit, Tamarind, Lime, Basil and Mint. | |

RECOMMENDATIONS OUT OF THE MENU

COCKTAIL OF THE WEEK SPECIAL COCKTAILS

ASK OUR CREW