



Welcome to Our Home, A Journey to Barcelona

TO START

Snacks & bites to taste while you enjoy the first drink

TORTILLA DE CAMARONES Sakura Ebi shrimp fritter, citrus, lemon	\$18
TEXTURES OF LEEK leek textures, smoked vichyssoise, idiazabal cheese	\$17
BREAD WITH TOMATO (V) Toasted sourdough bread with tomato and EVOO	\$12
'JAMÓN IBÉRICO DE BELLOTA' Spanish 'Ibérico' ham cured 48 months	\$48
HAM CROQUETTES 2 pcs 'Ibérico Bellota' ham melty croquettes	\$16
MUSHROOM & TRUFFLE CROQUETTES 2 pcs (V) Ceps mushrooms and black truffle melty croquettes	\$16
'PADRÓN' PEPPERS (V) Fried 'Padrón' peppers with flower salt	\$21
EGGPLANT (V) Confited eggplant with black olive miso and ponzu	\$20
BIKINI 'BARCELONA' 'Ibérico' ham, Mozzarella cheese and truffle sandwich	\$18

TO FOLLOW

Contemporary dishes interpreted by our Chef to share

LOBSTER - AVOCADO Lobster avocado roll with salmon roe and caviar	\$46
BURRATA & FRESH TOMATO SALAD (V) Burrata cheese, seasonal tomatoes & balsamic vinaigrette	\$38
GAMBAS AL AJILLO' Spanish blue shrimps with chilli and garlic sauce	\$38
TENDERLOIN STEAK TARTARE & SMOKED CAVIAR Angus beef tenderloin tartar with Avruga caviar & fries	\$46
LAZY OPEN OMELET (V) Burrata cheese, truffle and 'Ibérico' ham or veggie	\$38/\$32
OCTOPUS 'A FEIRA' Galician octopus, crispy pork belly and potato foam	\$39
KING CRAB 'TXANGURRO' WITH CAVIAR SAUCE King crab stew, wrapped in pasta with caviar and citrus sauce	\$39
ROASTED MEAT 'CANELÓN' Roasted beef cheek and chicken 'canelón' with parmesan	\$32

TO FINISH

Complete a tasteful experience

BLACK RICE WITH 'CARABINEROS' Squid ink rice served with Mediterranean red prawns	\$65
SEASONAL VEGETABLES RICE (V) Vegetarian creamy rice finished with Parmesan cheese	\$48
MEDITERRANEAN SEABREAM Grilled Mediterranean seabream with pilpil sauce	\$80
SAVEL YELLOW CHICKEN 'SOUVLAKI' STYLE Barbecue chicken breast with asparagus and piquillo peppers	\$48
WAGYU STRIPLOIN M6 Striploin with truffle sauce and confit 'Piquillo' peppers	\$92
WHITE PYRENEES LAMB RACK Roasted lamb rack, with roasted garlic & anchovies emulsion	\$69
'IBÉRICO' SUCKLING PIG Spanish suckling pig 'Segovia' style with roasted pineapple	\$96
'SECRETO IBÉRICO' PORK Grilled 'Ibérico' pork with 'Padrón' peppers	\$56