

IBERIAN

COLD CUTS

and QUESOS

**JAMON IBERICO DE BELLOTA
CON PA AMB TOMAQUET (50GR)**

Bellota Iberian Ham 48 months with
bread and tomato sauce
P995

**SELECCIÓN DE QUESOS
ARTESANOS**

Idiazabal, Manchego, Murcia al Vino,
Mahon, grapes, quince, crackers
P1650

PLATLERS

**TABLA DE EMBUTIDOS CON
PA AMB TOMAQUET**

Cold cuts selection, Chorizo Ibérico,
Salchichon de Vic with bread and
tomato sauce
P875

**TABLA DE EMBUTIDOS
Y QUESOS**

Mixto platter, cheese selection,
Jamon Bellota, Chorizo Ibérico,
Salchichon de Vic, coca bread
and tomato sauce
P2995

QUESOS	50G	100G	COLD CUTS	50G	100G
Manchego	P265	P500	Chorizo Ibérico	P425	P750
Murcia al Vino	P275	P510	Salchichon De Vic	P530	P920
Mahon	P440	P785	Jamon Bellota	P995	P1990
Idiazabal	P450	P795			

PAN CON TOMATE

Bread with tomato
P195

BREAD BASKET

P150

PANDESAL BASKET

P60

TAPAS

FRIAS

Cold Dishes



**STEAK TARTARE, SOY ONION VINAIGRETTE,
GRAIN MUSTARD ALIOLI, BEEF FLOSS**

P920

**TARTAR DE SALMON AL AROMA
DE TRUFA BLANCA**

Salmon tartar, white truffle dressing,
yuca chips, crab roe

P575

**ANCHOA DEL CANTABRICO
CON ESCALIVADA (2PCS)**

Spanish anchovies, grilled veggies,
black olive bread

P850

**CONOS DE TARTAR
DE ATUN**

Tuna tartar in cone with Japanese
dressing and crab roe

P380

**FOIE MI CUIT CON CALABAZA
Y YOGURT**

Foie terrine with sweet pumpkin,
yogurt and PX reduction

P730

**LECHUGA A LA PARRILA CON
SALMON MARINADO**

Grilled lettuce with marinated salmon,
feta cheese, and dill dressing

P650

ENSALADA BCN

BCN salad, burrata, grilled asparagus,
pancetta, cherry tomato, basil dressing

P695

CARPPACCIO SOLOMILLO, QUESO IDIAZABAL Y CREMA DE SETAS

Beef carpaccio with idiazabal cheese and mushroom cream

P795

TAPAS

CALIENTES

Hot Dishes



ROASTED AUBERGINES, SMOKED YOGURT, PIQUILLO SALSA, ALMONDS

P550

CROQUETAS DE TXANGURRO CON SASHIMI DE SALMON (5PCS)

Crab croquettes with salmon sashimi
P495

TOSTA DE FOIE CON CONFITURA DE CEBOLLA Y SALSA DE TRUFA (2PCS)

Seared foie on toast with onion jam
and truffle sauce
P995

CHARRED OCTOPUS, CRAB FAT ANTICUCHO, SWEET CORN

P995



CHAMPIÑONES AL AJILLO

Shiitake & button mushroom
with garlic sauce
P495

MEJILLONES A LA MARINERA

Mussels with marinera sauce
P495

CHISTORRA AL VINO

Spanish chorizo stew
in white wine
P975

HUEVO A BAJA TEMPERATURA CON SOBRASADA Y BOLETUS

Slow cooked egg with wild mushrooms
stew, mashed potato, Spanish sausage
P495

GAMBAS A LA BRASA CON CREMA DE AJO (3PCS)

Grilled prawns with garlic purée,
rocoto mayonnaise
P1385

GULAS AL AJILLO CON JAMON Y HUEVO

Gulas with garlic sauce, iberian ham
and sous vide egg
P995

CHORIZO CRIOLLO CON CHIMICHURRI

Chorizo criollo with baked sweet potato
and chimichurri sauce
P395

VERDURAS A LA BRASA

Grilled seasonal vegetables with romesco sauce
P350



SEARED SCALLOPS, GREEN PEA PUREE, TOMATO JAM, GREMOLATA, PANCETTA

P1295

DE NUESTRAS

BRASAS

From our Charcoal Oven and Charcoal Grill

ARROCES A LA LEÑA

ARROZ DE GAMBAS CON ALIOLI

Garlic prawn rice
P985

ARROZ DE IBERICOS Y SETAS

Iberian meats and mushrooms rice
P1800

ARROZ NEGRO CON CHIPIRONES Y ALIOLI

Black rice with baby squid and alioli sauce
P850

ARROZ DE BOGAVANTE A LA PARRILLA

Grilled whole Boston lobster rice
P2995



PESCADOS



GRILLED FILLET OF BARRAMUNDI, SEAWEED AND SPRING ONION EMULSION, CHARRED LEEKS, PRESERVED LEMON

P695

VENTRESCA ATUN A LA BILBAINA

Grilled tuna belly with baked bell peppers in garlic sauce
P895

PESCADO DEL DIA A LA PARRILLA

Fresh, whole fish of the day from Europe cooked on charcoal grill,
good for sharing. Ask your server for available sizes and market prices.
30 minutes.

DE NUESTRAS

BRASAS

From our Charcoal Oven and Charcoal Grill

CARNES

BBQ COSTILLAR DE CERDO IBERICO

Grilled Iberian pork ribs with sweet corn and BBQ sauce
P1195

COCHINILLO CONFITADO CON TRINXAT

Confit suckling pig with potato and cabbage cake, and passion fruit gel
P1350



GRILLED PRESA IBERICA, SPICED CARROTS AND PEAS, GARLIC CHIVE OIL

P1350

SOLOMILLO CON PASTEL DE PATATA Y TOCINETA

Grilled tenderloin with potato and bacon terrine, truffle sauce
P1890

1/4 COCHINILLO ASADO CON PATATAS PANADERAS

Charcoal roasted cochinito with baked potato. 30 minutes.
P1950

BIG STEAKS

CHULETON A LA PARRILLA (350GR/700GR/1000GR) USDA Grilled Rib Eye, boneless

350GR - P1900 | 700GR - P3800 | 1000GR - P5400

CHATEAUBRIAND A LA BRASA SOBRE SAL DEL HIMALAYA (500GR)

Grilled Chateaubriand steak on Himalayan salt stone and foie gravy sauce
P3995

WAYGU T-BONE STEAK MB5 (1KILO)

Wagyu T-Bone Steak MB5
P6950

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PATATAS FRITAS CON PIMIENTOS

French fries with peppers
P295

ARROZ FRITO CON HUEVO

Spice fried rice with pork belly and fried egg
P185

POSTRES

Desserts

TARTA FINA DE MANZANA CON CREMA DE VAINILLA

Puff pastry, green apple, vanilla sauce. 20 minutes.

P355



TORRIJA DE PAN BRIOCHE CON HELADO DE TIRAMISU

Caramelized warm bread brioche with tiramisu ice cream

P275

NUESTRO BANANA SPLIT

Banana, salted caramel ganache, strawberry gel, walnuts, vanilla ice cream

P250

NUETRO TIRAMISU

Our tiramisu version

P285

PIÑA ASADA CON HELADO DE COCO Y GRAND MARNIER

Baked pineapple with coconut ice cream and Grand Marnier flambé

P300



COULANT DE GIANDUJA CON HELADO DE BAILEYS

Gianduja coulant with Baileys ice cream. 10 minutes.

P315

ICE CREAM SCOOP

Vanilla, chocolate, tiramisu, Baileys, Amaretto, coconut sorbet or mango sorbet

P180

PETIT FOUR