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- Traditional oil tasting   5.50
- Hand-sliced acorn-fed Iberian ham 28.00
- Selection of Jaén cheeses with quince and walnuts    19.00
- Santoña anchovies on a bed of tomato    23.00
- Galician zamburiñas with yellow pepper juice, sweet corn and Iberian ham  24.00
- Iberian ham croquettes    14.00
- Seasonal tomato salad, tuna belly, piparra pepper and spring onion    15.00
- Burrata salad with organic quinoa, pistachio pesto, semi-dry tomatoes and green leafs   14.50
- Smoked cod salad, roasted sweet potatoes, oranges, avocado cream, green leafs and powdered olives   15.00
- Salad of marinated partridge, red berries vinaigrette, veggies and green leafs  16.50
- Vegetable tempura with cane honey   14.00
- Ubeda's black pudding fritters with chef's special ketchup  12.50
- Bluefin tuna tartar, Asian dressing served on Japanese olivier salad and fried egg 19.50
- Bluefin tuna tataki with salmorejo of mango, pico de gallo and avocado     19.00
- Beef tenderloin steak tartar with mayonnaise mustard, cured egg yolk and toasted bread     18.00
- Glazed sweetbreads with truffled potato cream  18.00
- Collard greens cannelloni filled with vegetables, rice and boletus sauce  15.00
- Duck and foie cannelloni with truffled béchamel sauce, magret and dark gravy   20.00
- Pumpkin soup with aniseed goat cheese cream and bread croutons   11.00
- Seafood spaghetti, red prawn, mussels and clams    16.00
- Wild boar meatballs, spinach parmentier, whisky sauce and rissole potatoes   19.00
- Mellow rice with prawn and cuttlefish, paired with calamari noodles, fried Padrón peppers and ali-oli    19.00

PRICE TAXED INCLUDED













BREAD SERVICE 1,20











FISH

- Bass in green sauce served with sautéed asparagus, ajada and clams     23.50
- Cod in celery cream confit, crunchy kale and parsley oil    23.00
- Basque turbot, dark gravy, potatoes and stalks of chive     24.00
- Octopus leg, potatoes parmentier, kimchi and chalaca sauce     24.00

MEAT

- Iberian loin marinated in Asian dressing with wok fried vegetables   24.00
- Pork belly served with coconut and cauliflower puree   22.00
- Lamb terrine, pistachio pesto, yogurt and aubergine hummus    24.00
- Angus beef ribs with sweet potato cream and sweet potato fries   22.50
- Beef tenderloin served with foie, gnocchi with cream and brown beef stock    28.00
- Beef entrecote with potatoes and Padrón peppers (small green peppers) 25.00

DESSERTS

- Italian tiramisu with red fruit coulis   6.50
- Cheesecake with seasonal fruits    7.50
- Creamy chocolate cake with white chocolate guacamole   7.00
- Strawberries and cream: Pickled strawberries, chantilly cream, cotton candy and strawberry ice-cream  6.50
- Chocolate brownie with mascarpone cheese cream and vanilla ice-cream   6.50
- El Músico: Nougat cream, chocolate ganache, olive oil sponge cake and hazelnut and walnut ice-cream     7.00