



## STARTERS

- 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



## 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 entrecôte 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