

Fig. 50 **LUNCH MENU** English

Mon to Sun.
from 12:00
to 21:00

Our proposal is based on two essential ideas: produce and technique.
On one hand, we select the product: fish, meat, or vegetables.
On the other, we choose how we want to cook it.

TECHNIQUE PRODUCE	COLD, RAW & SMOKED	HOT OIL	GRILLED	SANDWICHES
FISH & SEAFOOD	Gilda (1ud) - 03.80 Marinated white anchovies - 12.00 Anchovies (5ud) - 16.00 Bluefin Tuna Cut (150gr) - 22.00 Smoked Salmon Cut (350gr) - 15.00 Sea Bass Cut - 18.00	Mixed fried fish - 16.00 Andalusian style baby Squid - 16.00 Crystal Shrimp - 14.00	Sardines and trampo (4 pcs) - 15.00 Cockles (200gr) - 24.00 Crayfish (2pcs) - 28.00 Turbot (approx. 1kg) - 70.00	Baby Squid Brioche - 14.00
MEAT	Iberian Ham (100gr) - 23.00	Roasted chicken croquettes 5u - 13.00 Veal Milanese (500gr) - 28.00	Beef Tenderloin (200gr) - 32.00 Simmental Rib eye (400gr) - 64.00 Angus Striploin (350gr) - 36.00 Butifarra Sausage (250gr) - 18.00 Sweetbreads (150gr) - 18.00	Butifarra Choripán - 14.00 Chicken Sandwich - 13.00 Burger - 14.00
VEGETABLES	Rose tomato with anchovies - 22.00 Green Salad - 15.00 Tomatoes - 13.00 Eggplant Dip - 10.00 Avocado Dip - 14.00 Ricotta Dip with Crudités - 12.00	Crispy Vegetables - 11.00 French Fries - 06.50 Crispy Onion - 05.50	Red Peppers - 08.00 Spring Onion - 06.00 Confit Leeks - 12.00 Roasted Eggplant - 10.00	Trampo toast - 07.00 Tomatoes Bruschetta - 07.50

SAUCES
- Black Pepper - 02.50
- Sweet & Sour - 02.50
- Tatziki - 03.00
- Mint Mayo - 02.50

WINES	RED	WHITE	ROSÉ
	MARQUÉS DEL ATRIO Rioja - 05.00	AGUAZUL Verdejo - 05.00	HOYA DE LOS LOBOS - 05.00
	BRUTUS TINTO Mallorca - 07.50	BASA DE TELMO Rueda - 06.50	CHIVITE FINCAS 3 Riberas - 07.00
	MARQUÉS DE MURRIET Rioja - 08.50	BRUTUS BLANCO Mallorca - 07.50	BRUTUS ROSADO Mallorca - 07.50