

Small Dishes

Croquettes:

	Iberian ham	1,30
*	Dried tomatoes, mushrooms and truffles	1,40

Toast with smoked sardine 4,00

n Salmorejo with fried quail egg 5,00

Chicken and vegetables gyozas 6,00

Iberian pork with pesto 7,00

European squid cannelloni 6,00

Octopus pot 6,00

Truffled egg with boletus foam,
French fries and ham 5,50

Rice with prawn and boletus 6,00

n Red tuna burger 8,50

Beef burger from the famous
"La Finca" 7,00

bla + ñam

n = New dishes

Dishes designed by Laín Montes

Prices in Euros. VAT included · + 0,30€-0,50€ in terrace

Allergen menu at your disposal



Something Light

Caesar salad with baby squid 12,50

Burrata salad with pesto and
dried tomatoes 12,50

* Beef carpaccio with goat cheese
ice cream and grated pistachio 12,50

n Watermelon salad with feta cheese
and nuts 11,00

Tacos ^{YUM!}

* "Ropa vieja" (mix of meats) tacos
(2 units) 5,50

Pork and goat cheese tacos (2 units) 6,00

Japanese beef reefs and kimchi BAO
(2 units) 6,00

For Sharing ^{♥♥}

Beef Jerky with fried almonds 10,00

Iberian ham 14,50

* "Patatas bravas" La Cotorra style
(spicy French fries) 5,50

Fried calamari without lemon???

Truffled Spanish omelette 12,00

Chicken tears with corn and
mustard and honey sauce 9,00

Iberian pork in smoked bell 16,00

Red tuna tataki with "salmorejo" 15,00

n Scrambled eggs with "jijas
Joselito" 9,50

Grilled scallops (4 units) 10,50

n Escalope with truffle 14,00

In English please!