

MENU HINCHA

Bread - Focaccia and smoked butter
 Leek - boiled calçot with deconstructed romesco
 Organic sobrassada with honeycomb
 Salmon tiradito with carrot, tangerine and its caviar
 Avocado ceviche with prawn and scallop
 or
 Beef steak tartare by Nandu Jubany
 Pizza Hinchà to choose from*
 Festival of our desserts

58€ p/p The menu will be served at the whole table

*Pizzas with supplement

PIZZAS

Our Margarita	15€	+york ham	6€	Iberian ham with Payoyo cheese, artichokes and pine nuts	24€*
Tomato, mozzarella and pepperoni			19€	Cantabrian anchovies, tomato confit, olives and capers	21€
Tomato, stracciatella, basil and arugula			19€	Roasted calçots, hazelnuts and deconstructed romesco	19€
Our Carbonara			21€	Beef picaña with Bauma cheese, macadamia nuts and smoked oil	21€
From the orchard:tomato, eggplant, courgette, pumpkin, olives and parmesan			19€	Organic sobrassada with brick cheese, honey and endive	19€
Six cheeses:mozzarella, comté, blue cheese, maon cheese, payoyo and parmesan			21€	Beef steak tartar, stracciatella and arugula	29€*

THE OYSTERS

Natural oyster (1 u.)	6€
A trip around the world: (6u.) French - natural Basque with "pipirrana" Galician with paprika and virgin olive oil Breton with shallots and vinegar Peruvian with avocado ceviche Japanese with ponzu and soy	32€

ELS EMBOTITS

Slightly smoked cured beef jerky with puffed bread seeds	21€
Organic Mallorcan sobrassada with honeycomb	19,5€
Glamorous Iberian ham shoulder with crispy bread and tomato	28€

THE VEGETABLES

Grilled pumpkin salad with beetroot, feta cheese and roasted pumpkin seeds	16€
Roasted llek-calçot with deconstructed romesco sauce	12€
Grilled fennel on stracciatella with fresh herb pesto and pistachios	16€
Burrata with special Catabrian anchovies, hazelnuts and toasted butter	19,5€
Grilled eggplant with avocado, natural mustard, sesame and yogurt	14€

TIRADITOS & TARTARS

Bonito "Tiradito" with pipirrana of onion, tomato and piparra (a type of pepper)	19€
Salmon "Tiradito" with carrot, mandarin orange and it's caviar	21€
Razor clams "Tiradito" with pil-pil of yellow tomato	28,5€
Avocado ceviche with prawn and scallop	24€
Smoked salmon tartare with fried egg and crispy skin	21€
Nandu Jubany's young veal steak tartare	21€
Nandu Jubany's selected beef steak tartare	24€

THE CARPACCIOS

Lightly smoked picagna carpaccio with fried macadamia nuts on puffed bread	18€
Trio carpaccio of: young beef, old cow and wagyu with parmesan and olive oil	44€

THE PASTA

Messi's ibern pork Bolognese macaroni, grandma's stir-fry and parmesan	21€
Spaghetti Carbonara with Iberian guanciale	21€
Lobster ravioli with natural tomato and it's own coral juice	45€

THE FISHES

Tuna carpaccio "Txuletón, with natural wasabi, tomato and avocado	59€
Tuna tataki with pipirrana and pumking purée	24,5€

THE MEATS

The Burger 10	18€
"Elephant's ear" of beef with breadcrumbs	60€/kg
Young female veal entrecote	60€/kg
Entrecote of old European beef	90€/kg
Selected Galician entrecote	165€/kg
Tavertet Wagyu entrecote	160€/kg
Japanese Wagyu entrecote	390€/kg

* all meats will be served with Bearnaise "piparra" and fries with virgin olive oil

THE ACCOMPANIMENTS

Grilled avocado with "Pico de Gallo"	7€
Fried onion flower with yogurt mayonnaise	8€
Cruspy corn with coconut foam, apple, chili and "quicos"	8€
IGI 4,5% included Bread - Focaccia with smoked butter	4€

To Whom it May Concern, if you have any allergy or intolerances, please ask our staff for further Half rations will be charged at 60%