

MENU HINCHA

Bread - Focaccia and smoked butter
Roasted leek-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

*Pizzas with supplement

Pizza Hincha to choose from*
Festival of our desserts

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

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	22€
Organic Mallorcan sobrassada with honeycomb	19,5€
Glamorous Iberian ham shoulder with toasted bread and tomato	32€

THE VEGETABLES

Grilled pumpkin salad with beetroot, feta cheese and roasted pumpkin seeds	16€
Roasted leek-calçot with deconstructed romesco sauce	12€
Grilled fennel on stracciatella with fresh herb pesto and pistachios	16€
Burrata with special Cantabrian 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 pickled pepper)	21€
Salmon "Tiradito" with carrot, mandarin orange and it's caviar	21€
Avocado ceviche with prawn and scallop	24€
Smoked salmon tartare with fried egg and it's crispy skin	21€
Bluefin tuna tartar with avocado	26€
Nandu Jubany's young veal steak tartare	22€
Nandu Jubany's selected beef steak tartare	24€

THE CARPACCIOS

Lightly smoked picagna carpaccio with fried macadamia nuts	18€
Trio carpaccio of: young veal, old beef and wagyu with parmesan and olive oil	48€

THE PASTA

Messi's macarroni with iberian pork Bolognese, grandma's "sofrito" and parmesan	21€
Spaghetti Carbonara with Iberian pork 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 pumpking purée	26€

THE MEATS

The Burger 10	19€
Beef "Elephant's ear" with breadcrumbs	65€/kg
Young female veal entrecôte	65€/kg
Entrecôte of old European beef	90€/kg
Tavertet Wagyu entrecôte	190€/kg
Japanese Wagyu entrecôte	390€/kg

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

THE ACCOMPANIMENTS

Grilled avocado with "Pico de Gallo"	7€
Fried onion flower with yogurt mayonnaise	8€
Crispy 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 information
Half portions will be charged at 60%

PIZZAS

Our Margarita	18€	+york ham	3€	Iberian ham with Payoyo cheese, artichokes and pine nuts	24€*
Tomato, mozzarella and pepperoni			20€	Cantabrian anchovies, confited tomato, olives and capers	23€*
Tomato, stracciatella and arugula			20€	Roasted calçots, hazelnuts and deconstructed romesco	20€
Our Carbonara			23€*	Beef picanha with Bauma cheese, macadamia nuts and smoked oil	24€*
From the orchard: tomato, eggplant, courgette, pumpkin, olives and parmesan			20€	Organic sobrassada with Mahón cheese, honey and curly endive	23€*
Six cheeses: mozzarella, comté, blue cheese, mahón cheese, payoyo and parmesan			23€*	Beef steak tartar, stracciatella and arugula	29€*