

* Appetizer and focaccia 2,75€/person (if you do not wish us to serve it, please let us know before starting your meal)

EN

MENU HINCHA

Tomato salad with pesto and burrata
Organic sobrassada with honeycomb
Smoked salmon tartare with fried egg and it´s crispy skin
Pizza Hincha to choose from*

Tuna tataki with pipirrana
or
Aged beef ribeye

*Pizzas with supplement

Ballon d’Or (take away)	30€
Hincha cutlery rest	9€
Knives (2 u.)	75€

Festival of our desserts

72€ 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€

THE SAUSAGES

Slightly smoked cured beef jerky with puffed bread seeds	23€
Organic Mallorcan sobrassada with honeycomb	19,5€
Glamorous Iberian ham shoulder with crispy bread and tomato	33€

THE VEGETABLES

Grilled pumpkin salad with beetroot, feta cheese and roasted pumkin seeds	16€
Roasted llek-calçot with deconstructed romesco sauce	14€
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	17€
Tomato salad with pesto and burrata	22€

TIRADITOS & TARTARS

Salmon “Tiradito” with carrot, mandarin orange and it´s caviar	21€
Traditional sea bass ceviche peruvian style	32€
Avocado ceviche with prawn and scallop	24€
Smoked salmon tartare with fried egg and it´s crispy skin	22€
Bluefin tuna tartar with avocado	26€
Broken eggs with fries and tuna tartare	28€
Nandu Jubany’s young veal steak tartare	22€
Nandu Jubany’s selected beef steak tartare	26€

THE CARPACCIOS

Lightly smoked picagna carpaccio with fried macadamia nuts	26€
Trio carpaccio of: young beef, old beef and wagyu with parmesan and olive oil	48€
Young veal carpaccio with Parmesan and pine nuts	28€

THE PASTA

Messi’s macarroni with iberian pork Bolognese, grandma’s “sofrito” and parmesan	25€
Spaghetti Carbonara with Iberian guanciale	25€
Spaghetti with pesto and pistachio	27€

THE FISHES

Tuna carpaccio with natural wasabi, tomato and avocado	42€
Tuna tataki with “pipirrana” and pumking purée	29€

THE MEATS

The Burger 10	22€
Iberian pork secret with chimichurri	25€
“Elephant’s ear” of beef with breadcrumbs	75€/kg
Young female veal entrecote	75€/kg
European beef rib	90€/kg
Japanese Wagyu entrecote	390€/kg
Aged beef ribeye	120€/kg

* todas les carnes iran acompañadas con salsa Bearnesa de “piparra”

THE ACCOMPANIMENTS

Grilled avocado with “Pico de Gallo”	12€
Fried onion flower with yogurt mayonnaise	8€
Cruspy corn with coconut foam, apple, chili and “quicos”	8€
Fried Potatoes in olive oil	6€
Bread - Focaccia with smoked butter	6€

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%

PIZZAS

Our Margarita	18€	+york ham	3€
Tomato, mozzarella and pepperoni			20€
Tomato, stracciatella, basil and arugula			22€
Our Carbonara			25€*
From the orchard:tomato, eggplant, courgette, pumpkin, olives and parmesan			20€
Six cheeses:mozzarella, comté, blue cheese, maon cheese, payoyo and parmesan			26€*

Iberian ham with Payoyo cheese, artichokes and pine nuts	26€*
Cantabrian anchovies, tomato confit, olives and capers	26€*
Roasted calçots, hazelnuts and deconstructed romesco	20€
Beef picaña with Bauma cheese, macadamia nuts and smoked oil	26€*
Organic sobrassada with brick cheese, honey and endive	24€*
Beef steak tartar, stracciatella and arugula	29€*
Mortadella and pistachios	27€*

IGI 4,5% included