

MENÚ HINCHA

Bread and Salmorejo
Corvina gilda skewer
White prawn ensaladilla, garlic style
Andalusian-Thai style mussels
Black rice with cuttlefish, prawns, and *alioli*
or
Shell-free “Señorito” rice with Mediterranean red prawn
Grilled pineapple with coconut-yogurt ice cream
Crispy wafer filled with fresh cheese and Quin Cacau 62€ p/p

The menu will be serve
for the entire table.

TO BEGIN WITH

Tuna loin gilda skewer (2pcs)	8,5€
Corvina gilda skewer (2pcs)	5,5€
Vegetable Gilda (2pcs)	5,5€
Marriage (3pcs)	14€
Anchovies (3pcs)	16€
Iberian pork shoulder ham	29€
Bread and tomato	5,5€

RAW SELECTION

N2 Fresh oysters (6pcs)	35€
Oyster journey around the world: (5pcs) Breton – with shallots and vinegar Japonesa – with ponzu and soy sauce	35€
Selected beef tartare	24€
Spicy Tuna Tartare onJapanese Rice	25€

FROM THE GARDEN

Our Caesar salad topped with Cádiz style pork belly	22€ ^(1/2) 14€
Roasted eggplant with avocado, miso, mustard dressing, sesame, and yogurt	18€
Charred avocado with fresh “Pico de Gallo”	16€
Tomato Salad with Andalusian Cheese and Sherry Vinegar	16€ ^(1/2) 9€
Grilled Leek with Codium Emulsion and Cockles	22€ ^(1/2) 14€
Seasonal mushrooms, egg yolk, and autumn truffles	32€ ^(1/2) 18€
Salad of the Day with Seasonal Vegetables	18€

CHECK OUT OUR DAILY SPECIALS

THE ESSENTIALS

White prawn “ensaladilla” garlic style	28€
Andalusian-Thai style mussels	20€ ^(1/2) 14€
Tempura calamari with melted cheese, fresh arugula, and citrus mayo	22€
Messi’s-style macaroni with grandma’s iberian pork bolognese ibérica de la abuela	26€

CARPACCIO SELECTION

Zucchini and grilled eggplant carpaccio with pine nut pesto	18€ ^(1/2) 12€
Tuna loin carpaccio with “agua de Lurdes”dressing	32€ ^(1/2) 20€
Trio of veal, beef, and domestic Wagyu carpaccio with tartar sauce <i>With caviar (supplement: €9)</i>	44€
Carpaccio de ventresca de atún con wasabi y caviar	44€

OUR RICE SELECTION

Shell -free “Señorito” rice with Mediterranean red prawn	32€
Black rice with cuttlefish, prawns and <i>allioli</i>	30€
Creamy rice with Mediterranean red prawn	36€
Iberian pork “Secreto” rice with mushrooms and scallops	28€
Seasonal vegetables rice	26€

FROM THE SEA TO FIRE

Catch of the day	90€/kg
Clams with beurre blanc and caviar	38€
Scrambled Eggs with Carabineros (2pcs)	68€
Mediterranean Red prawn	21€/100g

FROM THE LAND TO FIRE

The No. 10 Burger	26€
Iberian pork “secreto” with chimichurry sauce	30€
Select beef sirloin with Béarnaise sauce (400 g)	60€
Beef tenderloin with potato purée	32€
Chargrilled seasonal vegetables	20€
Spicy “a l’ast” Chicken with Sweet Potatoes	26€
Extra sauce	2€

SIDE DISHES

French lettuce with sweet onion	6€
French fries	6€
Mashed potatoes	6€
Roasted sweet potato	6€
Grilled cabbage	8€
Piquillo peppers	8€

Bread service 2.50€ per person

I.V.A 10% included

We care about you...
Allergen information available upon request.
In accordance with Royal Decree 1021/2022 regarding the prevention of Anisakis parasitosis.”