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

EN

MENU HINCHA

Grilled pumpkin salad with beetroot,
feta cheese and roasted pumkin seeds
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

Festival of our desserts 72€ p/p

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

***Pizzas with supplement**

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 puffled 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€

TIRADITOS & TARTARS

Salmon "Tiradito" with carrot, mandarin orange and it's caviar 23€

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 23€

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 26€

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 28€

"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			27€*
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			29€*
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