



CLÓMADA

ENTRANTES / TO BEGIN

- Ostra Amelie 6€
Granizo mignonette
Amelie oyster with mignonette granite
- Gildas Clómada 4.50€
Atún al Pacharan, piquillo, queso cabra
Tuna pacharan, pepper, goat cheese
- Pan de Yuca 10€
Crema de queso y sal prieta
Yuca with cream cheese and salprietá
- Bombón de Locro 4,50€
Locro de papa y aguacate
Locro Croquette, corn and potato soup
- Bikini Vasco 12€
Txistorra, idiazabal y piparras
Basque Bikini with txistorra, idiazabal cheese and pepper

PRIMEROS / STARTERS

- Quisquillas 24€
Salsa roja, cítricos y pipirrana
Shrimp with red sauce, citrus, pipirrana
- Ceviche de Pescado 23€
Salsa de maní, aguacate y cilantro
Fish Ceviche with peanut sauce, avocado
- Ajo Blanco 21€
Coliflor, frambuesa y albahaca
Cauliflower, raspberry and basil
- Alcachofas 24€
Espinaca, kale y piñones
Artichokes with spinach, kale and pine nuts
- Foie Plancha 26€
Choclo y chocolate blanco
Grilled Foie with corn cake, white chocolate

PRINCIPALES / MAIN

- Calamar 26€
Cocolón, maní y perejil
Squid with cocolon, peanuts and parsley
- Lubina Crujiente 28€
Hinojo en texturas
Sea Bass, fennel in textures
- Capellacci de Setas 32€
Salsa de foie, yema curada y trufa negra
Mushroom Ravioli, foie sauce, cured yolk and black truffle
- Presa Ibérica 27€
Berenjena asada y Miel de caña
Iberian Dam with roasted eggplant and honey cane
- Solomillo de Vaca 29€
Solomillo de Trasacar, apio bola
Beef Tenderloin, celery cream, asparagus

POSTRES / DESSERTS

- Pie de "La Nati" 8€
Manjar de cacao de Ecuador y merengue
Cocoa delicacy from Ecuador and meringue
- Manzana a la Sidra 8€
Pastel Vasco y crema pastelera
roasted Apple in Cider with basque cake and vanilla pastry cream
- Almendrado Malagueño 8€
Praline, vino dulce, mango y cítricos
Málaga Almonds, praline, sweet wine, mango and citrus
- Servicio de pan y aceite de oliva \$2,50
Bread and olive oil service

Menú Degustación / Tasting Menu 95€

Maridaje / Wine Pairing 70€