



MINI GASTRO

BAR MENU

To Start

Bread and butter	6
Pintxos (4 pcs) Anchovies "ESCALIVADA" on toast	26
Croquette Jamón IBÉRICO (4 pcs)	16
Egg & Eggs (2 pcs) 63°C egg, truffle potato "Espuma" and 8 Gems caviar	39

Something Cold

Ceviche Tai, finger lime, shallots and lemon snow	28
Duck Breast Semi-cured duck breast and pickles	20
Tomato Garden Heirloom tomato, cucumber and basil	18

Pasta & Rice

Pappardelle Braised oxtail, Parmesan, black winter truffle	26 / 34
Capellini Sakura ebi, lobster oil, konbu and sorrel	26 / 34
Risotto Grilled Carabineros, Sea plants and squid ink aioli	48

Main Event

Fish Tacos (2 pcs) Spanish Mackerel, chipotle emulsion, avocado mousse, micro coriander and red onions	22
2017 Iggy's Burger (2 pcs) Toriyama wagyu, onions, Epoisse, Amelia tomato	38
Cocotte Beef tripe "CALLOS A LA MADRILEÑA"	24
Angus Beef Cheek Celeriac-vanilla puree	28
Kokotxas Pandan, "Pil-Pill"	40
Savoury & Sweet	
Coconut Yoghurt, lime, basil seed	18
Strawberry Shiso, sakura, beetroot	18
Cheese Epoisse & aged Comte, sourdough and quince	18
Petit Fours Chocolate, jelly and cookies	12

