



## COLD STARTERS

- <sup>3</sup> **SANTOÑA OO ANCHOVIES** · (5 Units)    23  
Cantabrian anchovies on crystal bread toast, pink tomato pulp and its emulsed oil.

<sup>4</sup> **JOSELITO GRAN RESERVA** · (80gr.)    24  
Laminated Iberian ham, cured for 7 years, with a soft, delicate and unique flavour. Served at room temperature.

<sup>5</sup> **CECINA CAPRICHIO**    26  
A Spanish delicacy. Cured, air-dried beef from premium Leon cows, sliced paper-thin.
- <sup>6</sup> **CARPACCIO GOYA**    25  
Sliced, mature, Galician beef with a confit garlic emulsion, black truffle oil and parmesan cheese.

<sup>7</sup> **LUISMI STEAK TARTARE**    25  
Galician minced steak, seasoned, pickled vegetables and smoked txuleton oil.

<sup>8</sup> **WAGYU CECINA**    45  
Cured for 7 months with an high fat infiltration that highlights its unique flavour.

## HOT STARTERS

- <sup>9</sup> **KING CRAB** · (200 gr approx)    49  
King crab leg with "noisette" butter, potato parmentier and acid cream of cava.

<sup>11</sup> **PIL PIL PRAWNS**    19  
Sautéed prawns with a fresh garlic emulsion and smoked "La vera" paprika.

<sup>12</sup> **FOCACCIA** · (80gr.)    24  
"Joselito gran reserva" Iberian ham focaccia, truffled mushroom pâté and smoked cheese.
- <sup>13</sup> **CARABINEROS ROSTIT**    26  
Roasted "carabinero" scarlet king prawns, served on homemade potato chips and topped with a free-range fried egg and egg yolk cream.

<sup>14</sup> **CECINA CROQUETTES**    16  
Soft croquettes of crumbled beef cecina from Capricho, with emulsified homemade bone marrow mayonnaise.

## SALADS & VEGETABLES

- <sup>21</sup> **CAESAR SALAD BEEF CARPACCIO**    21  
Long romaine lettuce leaves with freshly prepared caesar dressing. Served with slices of mature Goya beef carpaccio.

<sup>22</sup> **AUBERGINE**    15  
Roasted aubergine with smoked cheese over a tahini mint sauce, made from Greek yogurt, lime juice, lime peel and fresh mint leaves.

<sup>23</sup> **BOLETUS EDULIS MUSHROOM WITH FREE RANGE EGG**    17  
Confit boletus edulis mushroom sautéed with fried garlic, truffle oil, fresh chives and free range egg yolk.
- <sup>24</sup> **ARTICHOKES CHAR**    16  
Artichoke olive oil confit, finished in the charcoal oven, served with smoked Iberian pork belly.

<sup>25</sup> **ROASTED LEEKS WITH GREEK YOGURT**    11  
Oven roasted leeks with extra virgin olive oil, cashew nuts and Greek yogurt with fresh dill and olive kalamata garum.

<sup>26</sup> **ROSA TOMATO**    9  
Iced bathed chilled pink tomato with olive crumbs, extra virgin olive oil powder, shallots, volcanic salt and basil cress with mint.



# EXCLUSIVE MEATS

## GOYA PREMIUM

Winners of several awards. Mature cows of 6+ years, with high marble and exquisite flavour. Matured from 28 to 35 days to increase the softness, tenderness and the flavour of this deep red color meat

61 **LARGE SIRLOIN ON THE BONE** (For one 500g.) · 39

62 **PRIME STRIPLOIN ON THE BONE** · (for two, 1kg.)  
7,8 p/c 100g.

63 **PRIME RIB EYE ON THE BONE** · (for two, 1.2kg.)  
Served whole, sliced · 8,2 p/c 100g.

## GALICIAN LUISMI

Currently considered as one of the best meats in the world. As distributors of the prestigious house "Luismi" we are very proud to be able to offer this meat, famous for its balanced flavor and incredible texture

65 **GALICIAN SIRLOIN ON THE BONE** · (For one 500g.) · 43

66 **PRIME STRIPLOIN ON THE BONE** · (for two, 1kg.)  
8,6 p/c 100g.

67 **PRIME GALICIAN RIB EYE ON THE BONE** · (for two, 1.2kg.)  
Served whole, sliced · 8,95 p/c 100g.

## MUDÉJAR WAGYU

*Pioneers in Wagyu breeding in Teurel, Spain*

The melt-in-the-mouth intramuscular marbling of the meat, the extreme tenderness and succulent, unique flavour make Wagyu Mudéjar meat one of the highest-quality, most refined and valuable foods in international gastronomy.

76 **WAGYU SIRLOIN**  
(600/700g approx.) · 22,5€ per 100g

77 **WAGYU FILLET**  
(250g.) · 6g

78 **WAGYU IMMER SKIRT**  
(300g.) · 42



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## MAINS

- 31

**GRILLED ANGUS FILLET STEAK** 29  
250g of grilled Angus beef fillet steak.
- 32

**GRILLED LADY FILLET STEAK** 24  
180g of grilled Angus beef fillet steak.
- 33

**CHARCOAL ROASTED CHICKEN** 21  
Oven roasted farm chicken with roasted tomato umami marine and lime skin.
- 34

**"IBERIAN PLUMA" RINDLESS PORK BELLY** 23  
Grilled with Spanish choricero pepper oil and accompanied by acid green apple compote.
- 35

**RIB OF MATURE COW** 26  
Roasted in the charcoal oven with a Merlot and star anise reduction, served with a puree of boniato with ceylon cinnamon.
- 36

**TARTARE BURGER** 23  
Served on an artisan brioche bun with dijon mustard and chives, accompanied by Canarian potato chips with quail egg and mustard cress.

- 37

**WAGYU BURGER** 38  
With smoked cheese and wild mushroom sauce, served with potato wedges.
- 38

**RACK OF LAMB** 28  
Rack of lamb with fine herbs, roasted in our charcoal oven and served with pistachio crumble, Canarian potato medallions and dijon beurre blanc.
- 42

**CRISPY SQUID** 23  
Crispy squid with potato wedges, sweet chilli and citrus emulsion.
- 43

**NORTH COD** 24  
Cod loin roasted in the charcoal oven with extra virgin olive oil and black garlic aioli and arugula chlorophyll with tobiko.
- 44

**MARKET FISH OF THE DAY** 25  
Market fish of the day with bilbaina sauce, and garnish to your taste.

## SIDES

- 91

· CANARIAN POTATOES WITH TRUFFLE 7
- 92

· CANARIAN POTATOES WITH MERLOT 7
- 93

· RUSTIC HOME-STYLE FRIES 5
- 94

· GRILLED WHITE ASPARAGUS  
D.O. Navarra (3 units) 12
- 95

· GREEN SALAD WITH SHALLOTS 5
- 96

· ROASTED MIXED MUSHROOMS 7

## SAUCES

- 85

· SMOKED BOLETUS SAUCE 4,5
- 86

· CITRUS BEARNAISE SAUCE 4,5
- 87

· BLACK PEPPER SAUCE 4,5
- 88

· MUSTARD SAUCE 4,5
- 89

· MERLOT-PORTO SAUCE 4,5