

<b>APERTIVO</b>	Boquerones	85
	Pimientos de Padron	65
	Marcona Almonds	45
	Olives	45
	Chips	40
	Tutti Balletti - Olives, Almonds, Chips	125

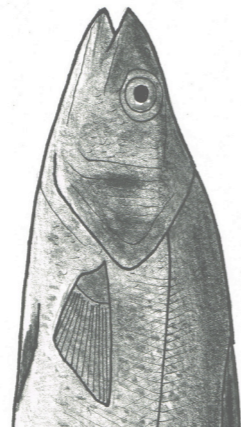
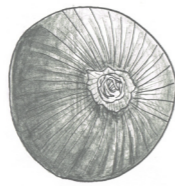
<b>FROMAGE</b>	Cheese of the day	65
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<b>CHARCUTERÍA</b>	Pequeño Selection	165
	Grande Selection	495
	Mangalica, Spain	95
	Salame di Bue, Italy	95
	Rosenello, Italy	85
	Mortadella di Prato, Italy	75
	Spalla, Italy	95

<b>PEQUEÑO</b>	Grilled Spring Onion, Kale & Pistacchio	105
	Straciatella with Olive Oil	110
	Tuna Confit with Grilled Bread	95
	Vitello Tonnato - Veal, Tuna & Parmesan	125
	Grilled Green Asparagus with Parmesan	135
	Green Beans & Gem Salad with Anchovies	95
	Grilled Saddle of Lamb with Feta Cheese & Harissa	125

<b>GRANDE</b>	Grilled Broccoli with Sauce Hollandaise & Artichokes	195
	Grilled Sea Bass with Panzanella Salad	285
	Entrecôte, Rocket Salad & Parmesan	295

<b>DESSERT</b>	Rhubarbs, Strawberries, Mascarpone & White Chocolate	95
	Ice Cream & Sorbet	45
	Chocolate Truffle	35



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If you have any allergies, please let us know!

|                  |                                                               |             |
|------------------|---------------------------------------------------------------|-------------|
| <b>COCKTAILS</b> | Cocktail Du Jour                                              | Daily Price |
|                  | Melonas - Pisco, Watermelon, Lime & Olive Oil                 | 145         |
|                  | Beets By Tjoget - Beet Infused Absolut Vodka, Coconut, Nutmeg | 145         |
|                  | Salty Caramel - Cognac, Amaro, Sherry, Walnut & Rock Candy    | 145         |

|                       |                  |       |
|-----------------------|------------------|-------|
| <b>BIÈRE PRESSION</b> | Grosch           | 68    |
|                       | Pilsner Urquell  | 72/86 |
|                       | Master Semi Dark | 76    |
|                       | Peroni           | 72    |

|                            |                                            |    |
|----------------------------|--------------------------------------------|----|
| <b>CERVEZA EN BOTELLAS</b> | Omnipollo Zodiak IPA                       | 99 |
|                            | To ØI First Frontier IPA                   | 99 |
|                            | Williams Bros. Brewing Co. Profanity Stout | 99 |
|                            | Non-Alcoholic                              | 45 |

|                  |                                                        |         |
|------------------|--------------------------------------------------------|---------|
| <b>SPARKLING</b> | N.V. Les Enfosques Brut Nature, Mas Bertran, Catalonia | 95/545  |
|                  | N.V. Brut Reserve, Palmer & Co, Champagne              | 125/680 |
|                  | N.V. Cidre de Pommes, Le Chat Noir, Normandy 330 ml    | 85      |

|                    |                                                         |         |
|--------------------|---------------------------------------------------------|---------|
| <b>VINO BLANCO</b> | 2016 Senteurs des Vignes, Domaine Albert Mann, Alsace   | 130/620 |
|                    | 2016 Touraine Sauvignon, Pierre-Olivier Bonhomme, Loire | 110/530 |
|                    | 2016 Bourgogne Blanc, Maison Jessiaume, Burgundy        | 145/700 |
|                    | 2016 Steillage, Riesling, Altenkirch, Rheingau          | 125/580 |
|                    | 2017 Camera Bianco, Luigi Leonardo, Emilia Romagna      | 90/430  |
|                    | 2016 Valdeomonxes Albariño, Adegas Arousa, Rias Baixas  | 115/540 |

|                    |                                                         |        |
|--------------------|---------------------------------------------------------|--------|
| <b>VINO ROSATO</b> | 2016 La Voile By Roubine, Château Roubine, Mediterranée | 95/445 |
|--------------------|---------------------------------------------------------|--------|

|                   |                                                            |          |
|-------------------|------------------------------------------------------------|----------|
| <b>VINO TINTO</b> | 2015 Chinon, Olga Raffault, Loire                          | 125/580  |
|                   | 2016 Bourgogne Pinot Noir, Domaine Rochette, Burgundy      | 145/700  |
|                   | 2017 Côtes du Rhône, Catherine Le Goeuil, Rhône            | 130/620  |
|                   | 2013 Barbera d'Asti "il Monello" Braida, Piemonte          | 115/540  |
|                   | 2017 Camera Rosso, Luigi Leonardo, Emilia Romagna          | 90/430   |
|                   | 2015 Cortijo Tinto, Compañia de Vinos del Atlantico, Rioja | 120/5700 |

|                  |                                              |         |
|------------------|----------------------------------------------|---------|
| <b>FORTIFIED</b> | Manzanilla "Micaela" Bodegas Baròn, Jerez    | 70/400  |
|                  | N.V. Taylor's 10 Years Old Tawny Port, Porto | 120/750 |

|              |                                                          |         |
|--------------|----------------------------------------------------------|---------|
| <b>SWEET</b> | 2001 Moulin Touchais, Coteaux du Layon                   | 110/800 |
|              | 2017 Moscato "Vigna Senza Nome", Braida, Piedmont 375 ml | 95/220  |

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More wine? Turn the page!