

## TRADITIONAL “ TAPAS DO”

Iberian ham croquette (u)	2,30
Mushroom croquette(u)	2,30
Fried egg with straw potatoes and Iberian ham	9,90
<i>Patatas bravas</i> DO: (v)	6,90
Tacos of cochinita pibil with chipotle’s mayonnaise and avocado	7,50
Assortment of cold cuts	8,90
Assortment of cheese	15,50
Hand cut Iberian ham	27,30

## STARTERS

Sauteed vegetables with mushrooms cauliflower’s cream	14,90
Caesar salad “DO”	10,90
Seasonal green salad	7,90
Quinoa salad, pumpkin, nuts and sprouts	9,90
Pizzetta with burrata, truffle, shitake mushroom and arugula	17,90
Oysters from Utah D.O.C.(Bretagne, France)	4,20

## RICE,PASTA

Black paella with squid, prawns, artichoke and saffron	19,90p.p.
Paella with lobster	29,50p.p.
Risotto with mushroom and Iberian fillet	18,50p.p.
Ravioli with truffle and creamy “idiazábal” cheese	18,00

## OUR BREADS

Tomato rubbed bread (v)	2,90
Country bread (v)	2,60

## FROM THE SEA

John Dory with vegetables, sweet potato puree and P.X. sherry	22,50
Red tuna tartar with guacamole and miso mayonnaise	18,50
Turbot with creamy spinach and seasonal spinach	24,00
Scallop with "Beurre blanc" sauce and apple pure	19,90

## MEAT

Suckling pig, salsify and licorice demi glace	22,50
Duck magret, hoisin sauce, pickled onion and pistachio	23,00
Beef entrecote 40 days dry aged	29,50
T-bone steak 1kg "Josper" grilled	60,80
Beef cheek, celery pure, chestnut and wine sauce	19,50
Foie terrine with home made seasonal jam	22,00
Fried potatoes	4,50

## THE DESSERT

Chocolate mousse with cherries	6,50
Irish coffee babá	6,50
Crema catalane "Do"	6,50
Creamy white chocolate	6,50
Ice cream	4,90