



Get ready to dive into our delicious farm-to-table menu. Enjoy a spread of artisanal cheeses, perfectly cured meats and freshly baked breads. Choose from vibrant salads, carpaccio's, oysters or a mouth-watering selection of hot dishes including pasta, locally sourced fish and meat. Let the feast begin!

MENU

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| Mille-feuille bread, marinated peppers, smoked sardine, parsley butter | 4.5 unit |
| Oyster, cava, carrots | 5 unit |
| Selection of Mediterranean cheeses and cured meats, marmalade | 15 |
| Black Angus roast beef, mizuna, comté, gribiche sauce | 14 |
| Quinoa bowl, poached egg, avocado, hazelnut, vinaigrette | 13 |
| Corvina tartare, cucumber, avocado, marinated beetroot, capers | 15 |
| Marinated courgette carpaccio, liquorice powder, red pepper, crumble, mint, oyster vinaigrette | 13 |
| Cauliflower couscous, mixed vegetables, marinated apple, yoghurt, citrus caviar | 13 |
| Tomato salad, nectarines, shaved halloumi, hazelnuts, honey and mustard vinaigrette | 13 |
| Red prawn tartare, salmorejo, ricotta | 24 |
| Volta parmigiana, aubergine cream, confit tomato mayo, pesto | 15 |
| Egg Florentine | 11 |
| Egg Benedict | 13 |
| Egg Royale | 15 |
| Ossobuco, bone marrow, celeriac | 25 |
| Ribeye, new potatoes, Padrón pepper | 11/100g |
| Iberian pluma, smoked aubergine, mint, apricot, demi-glace | 30 |
| Glazed hake, miso, honey, carrots, dill, lemon sauce | 24 |
| Culurgiones, pappa al pomodoro, parmesan foam, basil | 21 |
| Tagliolini, mussel cream, leeks, lemon | 21 |
| French toast, mixed berries | 10 |
| Avocado toast, confit tomato, radish | 10 |
| Add Poached egg 2,5 | |
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| Olivas, Marinated Galician Olives | 3.5 |
| Bread basket | 3.5 |
| Vilamala bread, homemade focaccia, extravirgin olive oil Finca La Gramanosa | |

Don't hesitate to talk to the team about possible intolerances or allergies.