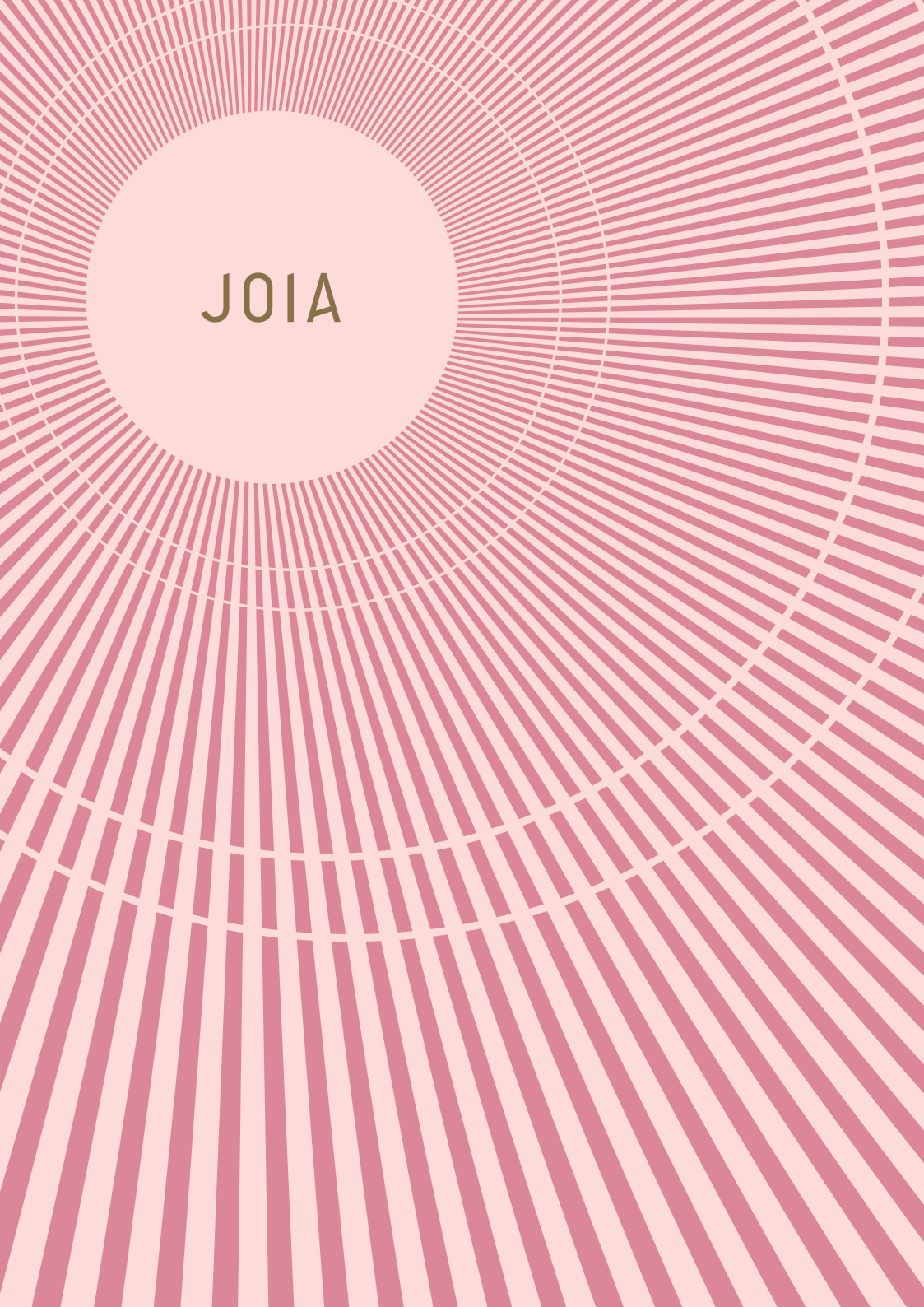




JOIA

PETISCOS & TAPAS (TO SHARE)

MUSHROOM ESCABECHE (V)

Pickled wild mushrooms, confit egg yolk, black truffle

HAND-DIVED SEARED SCALLOP

Jerusalem artichoke purée, toasted almond & lemon emulsion

CARABINERO

Red grilled king prawn, lemon sabayon

PATA NEGRA

100% Ibérico de Bellota, cristal bread

MAINS (TO SHARE)

ARROZ CON LANGOSTA

Glazed lobster, pimentón de la Vera, smoked paprika aioli, coriander

TXULETON

Salamanca Black Angus sirloin, aged 30 days, pimentón hollandaise

SIDES

PATATAS BRAVAS (V)

Aioli, salsa brava

BROCCOLI (VG)

Romesco sauce, toasted almonds

DESSERT

CHOCOLATE MOUSSE

Orange ice cream, olive oil caviar

PETIT FOUR

MINI PASTEL DE NATA

CHOCOLATE TRUFFLE