

## STARTERS

**THAI SALAD** WITH ANTIQUE MUSTARD, MANGO AND LIMA, WITH GUACAMOLE AND PICO DE GALLO

12€

**WARM SALAD** WITH MELVA, ANCHOVIES AND SALMOREJO (COLD ANDALUSIAN SOUP)

13€

**DUCK DUMPLING** WITH STRAWBERRY HOISIN, LIME ALIOLI AND PICO DE GALLO

12€ / 6UDS

**SHRIMP DUMPLING** WITH SQUID SAUCE IN IT'S INK, GRILLED SHRIPMS AND XO PASTA

13€

**STEW SAMOSAS** WITH REDUCTION OF ITS BROTH, CRISPY TOMATO AND CHORIZO POWDER

13€ / 4UDS

**EMPANADILLAS HOT** PASTRY SHELL STUFFED WITH "ROPA VIEJA" CORIANDER ALIOLI AND MOJO (CANARIAN SPICY)

10€ / 4UDS

**AJI DE GALLINA CROQUETTES** WITH HUANCAINE SAUCE AND CRISPY CHICKEN

5€ / 2UDS

**KIMUCHI TOMATO CROQUETTES** WITH SALMON CARPACCIO AND RED CURRY BUTTER

5€ / 2UDS

**HAM CROQUETTES** WITH TOMATO POWDER AND BASIL

5€ / 2UDS

**SEXY BAO** WITH PORK BELLY, CREAMY CHEESE AND CHILLIES, PICKLED ONION AND AROMATIC HERBS

7.5€

**CHOCOLATERO** CHOUX PASTA STUFFED WITH CULL'S TAIL STEW AND GREEN APPLE

8€

**BARRIO'S BRAVAS** POTATOES , SOMOKED BACON GRATIN WITH BRAVA'S SAUCE

8.50€

**CHEESE BOARD** ARTISAN CHEESES

15€

## TASTING MENUS

### TASTING MENU "1" ·

WELCOME APPETIZER

3 STARTERS

2 FISH

2 MEATS

2 DESSERTS

**50€ / PERSON** (minimum 2 people. Full table service)

### TASTING MENU "2"

WELCOME APPETIZER

3 SHARED STARTERS

4 SHARED MAIN COURSES

1 SHARED DESSERTS

**35€ / PERSON** (minimum 2 people. Full table service)

*Our TASTING menus include Mineral Water*

## EARTH

**SALTADO PERUANO** IBERIAN PORK SHOULDER WITH YELLOW AJI MAYONNAISE, POTATO PAPER, AND PICKLED CHERRIS

17€

**MATURE COW LOIN** 40 DAYS GRILLED WITH ASPARAGUS AND PADRON PEPPERS

19€

**OLD COW BURGUER** MATURED 40 DAYS WITH ENCHILADO CHEESE, TRUFFLE MAYONNAISE, BURNED CHINESE CABBAGE SALAD AND BRAZED MARROW

14€

**SAM** OF YAKINIKU PORK RIBS

18€

**PARPADELL** WITH WOK SAUTED BEEF, MANNED ONION AND CHIKEN PARFAIT WITH SMOKED EGG YOLK

16€

**PORK BELLY RAMEN** OUR VERSION OF THE CLASSIC JAPANESE NOODLE BROTH

14€

**LEMON CHICKEN.** TEMPURA FRIED CHICKEN WITH MANGO SAUCE, LIME, LEMON AND GRILLED PORK CHOI

12.5€

**PORK TACOS "MEXICANA"** WITH PORK CHEEK, SOUR CREAM AND GUACAMOLE

11€

**LOW TEMPERATURE PORK SHANK** IN ITS JUICE WITH CREAMY SMOKED POTATO FOAM, IBERIAN POWDER AND PEANUT SATAY

16€

**DEER LOIN** PICKLED DEER LOIN, GRILLED WITH SHITAKE FOAM, CONFITED ARTICHOKE AND BEETROOT GEL

18€

## SEA

**CHILLY CRAB** WITH NECORAS (SPANISH SMALL CRAB)

17€

**MISO CARAMELIZED SALMON** WITH FENNEL CREAM AND CELERY. BEET CHIPS AND DILL AIR

15.5€

**BRAISED SEPIA (CUTTLEFISH)** WITH SAUTED RICE IN ITS INK THAI AND CORIANDER ALI OLI

17€

**TUNA PIZZA** CARAMELAIZED YELLOW FIN TUNA PIZZA, JAPANESE MAYONNAISE AND CITRUS PEARL

16€

## POSTRES

**LEMON PIE**

6€

**CHOCOLATE** IN TEXTURES

7€

**BARRIO'S STRONG** CHEESECAKE

6€

**MILHOJAS** PUFF PASTRY FILLED WITH MANCHEGO CREAM, SPICY CHOCOLATE AND MANGO

6€