

STARTERS

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

15€

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

14€

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

6€ / 2UDS

KIMUCHI TOMATO CROQUETTES WITH SALMON CARPACCIO AND RED CURRY BUTTER

6€ / 2UDS

HAM CROQUETTES WITH TOMATO POWDER AND BASIL

6€ / 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

10€

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

8.50€

CHEESE BOARD ARTISAN CHEESES

18€

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
18€

MATURE COW LOIN 40 DAYS GRILLED WITH ASPARAGUS AND PADRON PEPPERS
30€

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
17€

PORK BELLY RAMEN OUR VERSION OF THE CLASSIC JAPANESE NOODLE BROTH
15€

LEMON CHICKEN. TEMPURA FRIED CHICKEN WITH MANGO SAUCE, LIME, LEMON AND GRILLED PORK CHOI
13€

PORK TACOS "MEXICANA" WITH PORK CHEEK, SOUR CREAM AND GUACAMOLE
13€

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
20€

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€