



## TAPAS

Bread <i>Aioli</i>	3.50	Patatas bravas <i>Bravas sauce</i>	7.50
Pata negra	13	Padron peppers <i>Romesco</i>	7.50
Boquerones <i>Chives &amp; Olive oil</i>	6	Gambas roja <i>Garlic &amp; Olive oil</i>	14
Leek <i>Salted limon &amp; Almond</i>	12	Baby squid a la plancha	8
Tuna <i>Jalapeño &amp; Watermelon</i>	18	Steak tartare <i>Bone marrow &amp; Pickle</i>	24
Tomato <i>Burrata &amp; Perdo Ximinez</i>	12	Steamed mussels <i>Escabeche</i>	18
Artichoke <i>BBQ &amp; Vinaigre</i>	11	Albóndigas <i>Curry &amp; Peanut</i>	12
Ceviche <i>Lubina &amp; Tigermilk</i>	16	Pulpo <i>Chimichurri &amp; Black garlic</i>	22



## MAINS

Côte à l'os\*

*Seasonal vegetables & Potatoes*

39 p.p.

\*min 2 per

Turbot\*

*Seasonal vegetables*

Day price

\*min 2 per

Entrecôte

*Gratin & Little gem*

27

Cod

*Antiboise*

24

Lamb

*Green asparagus & Pimiento del piquillo*

32

Sea bass

*Pork & Lemon*

24

Pea risotto

*Mushroom*

18



## DESSERTS

### Sorbet

*Yogurt, Mango, Coconut, Strawberry or Vanilla*

3.50

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### French toast

*Brioche & Almond*

10

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### Strawberries Romanoff

*Merengue & Vanilla ice cream*

12

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### Lemon curd

*Tartlets & Meringue*

12

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### Baked camembert

*Rosemary & Toast*

13.50



## MENUS

### SHARING SURPRISE MENUS

3-course sharing menu\*

35 pp

4-course sharing menu\*

45 pp

### 3 COURSE MENU\*

Get to know our special offer:  
a 3-course fixed menu for €29,50 per  
person

Feel free to ask the staff if you'd like  
more information about the menus

*\*The menus are exclusively available for ordering per table*

LOS LIMONEROS