

TAPAS

100% Iberian Acorn-fed Ham (100g), Pan with tomato (g)	32
Manchego Cheese Board (v)	11
Padrón Peppers (v)	7
Patatas Bravas, twice-cooked potatoes, alioli, house spicy sauce	6
Mushroom Wontons, truffle mayo(5u) (v)(g)	8
Tori no Karaage, marinated chicken thighs, housemade BBQ sauce or spicy sauce	11
Smoked Salmon Tartar, advocat, yuzu, pa de gambas cruixent	13
Burrata with Seasonal Tomato, pistachio, oregano, extra virgen olive oil (v)	13
Flame Grilled Veggies, romesco sauce (v) (g)	10
Sautéed Calamari, tomato, garlic, parsley	13
Royal Slider, beef tenderloin, foie gras, truffle mayo, apricot jam (g)	12
Peking Duck Cannelloni, touch of hoisin, leek infused bechamel (3u) (g)	15.5
Oxtail Raviolo, kimchi mayo, pickled carrot (2u) (g)	14
Asian Spice Baby Back Ribs, “ibérico” pork, smoky BBQ sauce	10
Grilled Scallops, touch of garlic and parsley (4u)	14
Large Chili Garlic Prawns, seared in spicy aromatic oil (5u)	16

LARGE PLATES

Iberian “Pluma”, pork tenderloin tip, fuji apple, japanese whiskey, coliflower purée	26
Beef Cheek, stewed with beer, carrot purée	24
Grilled Dry-aged Rib-Eye Steak, 400g, gaucha sauce, potato wedges	32
200g Pure Angus Gourmet Burger, brioche bun, potato wedges (g)	17
Fish of the day	s/m
Seafood Rice, ‘Llauna’ style, black alioli	25
Vegetarian Rice, ‘Llauna’ style, confitte artichoke from Prat, alioli	21