

TAPAS

Croquette! 2 un

Anchovies from Cantabric (6 fillets) 9

Our spicy bravas potatoes! 4,5

Russian Salad! 4,8

Beet Hummus 5

Eggplant with honey and lime 6,8

Mussels with coconut, chili & coriander 12

Andalusian style squids 8,5

Bellota Iberian cured ham
(50gr) with tomato spread on crystal bread 14,5

Tomato spread on crystal bread 2,8

SANDWICHES

Streaky bacon roll, like "David Chang" 6

Squids roll with garlic allioli sauce
in its own ink 7

Eco Burguer 180 grs. caramelized onions,
cheddar, pickle and french fries 12

Steak tartar sandwich 13,5

GREENS

Quinoa Salad with brocoli &
fennel couscous 9,5

Tuna belly salad with local tomato
& cucumber 10,5

Cod with tomato,
capers, chilly and rosemary oil 9

Burrata with tomato jam, honey,
lemon and halzenut pesto 12,5

ECO EGGS

"Dashed" fried farm eggs 7,8

"Dashed" fried farm eggs
with Iberian cured ham 10,5

"Dashed" fried farm eggs
with foie & Pedro Ximénez 11,5

FROM THE SEA

Tuna chunks marinated with quinoa
& Figueras onions 9,5

Grilled beach squid
with shimeji, bean sprouts and black allioli 9,8

Corvina ceviche 12,5

Butter fish with eggplant and miso 14,5

FROM THE LAND

Beef carpaccio with anticuchera KOKKA sauce,
mushrooms & vegetable chips 9,8

Pork cheek with truffled potato parmentier 12

Iberian pork ribs with criolla sauce
& sweet potato 15,8

DESSERTS

Matcha Green Tea Tiramisu
with coffee pisco biscuit 6

Moscovado cake, with cinammon ice cream
and amaretto jelly 6

Chocolate Ganache
with oil caviar 6

Our mythical Lemon Pie 6

Cheesecake with red fruits 7

PALO SANTO

