

RESTAURANT WEEK

DINNER MENU

*served family style for the
entire table only*

HOW TO PA AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

QUESO DEL DÍA

daily chef's choice of cheese

GAZPACHO

chilled tomato soup, goat cheese, pistachios

CROQUETA DEL DÍA

daily chef's choice of bechamel fritter

+ PALETILLA IBÉRICA DE BELLOTA

acorn-fed 100% ibérico ham from the dehesas
(meadows) of jabugo, southwest spain

add 5€, 2 oz

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PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,
romesco sauce & all i oli

choose one

PESCADO DEL DÍA

grilled daily catch, ember roasted potatoes,
romesco & garlic-parsley sauce

or

CARNE A LA BRASA

grilled prime black angus hanger steak from
creekstone farm, fries, all i oli

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FLAN DE LA CAPITANA

classic house flan served
with oloroso whipped cream

65 PER GUEST

WINE PAIRING 45 PER GUEST

EL CELLER

*special cellar picks for
restaurant week*

VINO ESPUMOSO8/40

glass or bottle cavas masachs 'barcava' brut NV

VINO BLANCO12/45

glass or bottle 'mus lias', rueda 2023

VINO TINTO.....12/45

glass or bottle luna beberide, bierzo 2024

VINO GENEROSO (sweet, glass) 8

valdespina 'el candado', pedro ximénez

COCTELERÍA

*special cocktails for
restaurant week*

SANGRÍA ROJA, BLANCO,

ESPUMOSO12 | 45

red, white, or sparkling wine, vermouth, citrus

GINTÒNIC15

museo del whiskey inspired house gin and tonic

MOCKTAILS

great cocktails without the booze

TEA-N-T12

chamomile tea, lemon, fever tree tonic

LA VIRGEN SANGRÍA.....12

de-alcoholized red wine, citrus, sugar

OLIVE OIL LEMONADE.....12

lemon, olive oil syrup, vichy sparkling mineral water