

TAPAS TO SHARE

- 1 The best grilled Basque chistorra sausage that you can eat 3,25
- 2 Large strip of smoked sardine, on grilled toast with tomato 4,75 / u
- 3 "Our very own" patatas bravas or potatoes with "allioli" 7,50
(a garlic mayonnaise)
- 4 Spanish omelette with onion and "allioli" cooked on the grill 8,75
- 5 Melted casserole "campero" cheese with "chistorra"..... 9,75
- 6 Grilled mussels! Directly over the fire 11,50
- 7 Grilled nachos with mince, tomato, "jalapeños" and melted cheese 11,50
- 8 Cone of grilled chicken wings with fries 9,75
- 9 Grilled octopus mini casserole with a soft "allioli" muslin and a delicious16,75
mashed potato base and Pimentón de la Vera (paprika)
- 10 Garlic prawn casserole, sautéed with garlic, chilli and olive oil 16,50

Toasted and rustic sourdough bread and cold meat

- 19 Grilled toast with tomato and virgin olive oil 2,35
- 20 Acord-fed Iberian ham - portion / full portion 12,50 / 23,50
- 21 Cured acorn-fed Iberian pork loin - portion / full portion 9,75 / 18,00
- 22 Hard sheep cheese - portion / full portion 7,25 / 11,50

The vegetarian corner

- 23 Grilled aubergine mousse with romesco sauce in the Jospier Charcoal Oven®... 7,75
- 24 Grilled green asparagus10,50
- 25 - With romesco sauce 11,75
- 26 - With shavings of Parmesan cheese 12,00
- 27 - With Iberian ham → FOR THE LESS VEGETARIAN AMONG US 13,75
- 28 Grilled vegetable crudités with romesco sauce 14,25



BEST SELLER!



Grilled nachos



Grilled octopus mini casserole



Grilled aubergine mousse



Grilled vegetable crudités

FRIED BUT NOT OILY

- 11 Homemade chicken croquettes (6 units) 10,50
- 12 Andalusian calamari 12,75
- 13 Chicken fingers! 100x100 authentic sliced chicken breast, 13,25
coated in crunchy breadcrumbs with a stack of homemade fries and sauce to
choose: aioli/honey and mustard/citrus mayonnaise or wasabi mayonnaise

Salads

- 14 A typical Spanish salad: "Russian salad" or Olivier salad with 8,75
mayonnaise, peas, olives, tuna and boiled egg
- 15 Garden salad, mixed lettuce, onion, cucumber, tomato and carrot 8,75
topped with our balsamic vinaigrette dressing
- 16 Tuna belly salad with sweet onion, roast pepper, Cherry tomato and 14,50
Basque chilli peppers
- 17 Pura César Salad with lettuce, crispy chicken, Parmesan cheese, 13,50
croutons, hard boiled egg and our delicious sauce
- 18 Burrata salad (approx 200g) with cherry tomato, fresh onion, 15,50
pesto and toasted pine nuts



"Russian salad"



Pura César Salad

FRESH HOME-MADE PASTA

- 29 Tagliatelle alla boloñesa 11,00
- 30 Stir fry with fresh in-season vegetables 12,00
- 31 Tagliatelle al pesto 14,50
- 32 4 cheese tagliatelle 14,75
- 33 Tagliatelle al frutti di mare with calamari and king prawns 14,75
- 34 Tagliatelle all'aglio sautéed with king prawns, garlic, chilli pepper 14,75
and topped with a fried egg



Stir fry



Tagliatelle al frutti di mare

Charcoal cooked paella

- 35 "Mar i muntanya" rice 18,00 / pers
"A la llauna" with cuttlefish,
squid, prawns and botifarra
sausage
- 36 "Señorito" rice 18,50 / pers
"A la llauna" with cuttlefish,
squid and prawns
- 37 Black rice 18,50 / pers
"A la llauna" with cuttlefish,
squid, prawns and "allioli"



Black rice "a la llauna"

FISH

THE GRILL CANNOT LIVE ON MEAT ALONE!

- 38 Grilled salmon supreme (approx. 225 g, we recommend medium rare) 19,50
Served with sautéed vegetables, basmati rice, raisins and yakitori sauce
- Grilled fillets of wild Icelandic cod 23,50
- 39 - "A la llauna" sautéed with garlic, chili pepper and tomato
- 40 - Grilled with beans and "allioli" gratin
- 41 - Grilled with vegetables crudites and romesco sauce gratin
- Sea bass supreme approx. 250 g, boneless and in the "señorito" style so you don't have to get your hands dirty 21,50
← SUSTAINABLE SEAFOOD
- 42/43 - With vegetables crudites or Donostiarra style
- 44 Grilled octopus over potato Parmentier with truffle and Vera paprika 23,00
- 45 Whole sea bass fillet, approx. 700 g. Served on a bed of potatoes and onions, boneless and in the "señorito" style so you don't have to get your hands dirty 55,00
← IDEAL FOR SHARING



Wild Icelandic cod "a la llauna"



Grilled octopus

PURA HAMBURGER

- 46 1,2,3... Country-style burger 11,50
200gr pork hamburger with cheese 180 g, onion and fries
- 47 Premium 100% Wagyu beef burger, 220 g 16,75
One of the best beefs in the world, served with caramelised onion, cheddar cheese, mustard and chips



Country-style burger



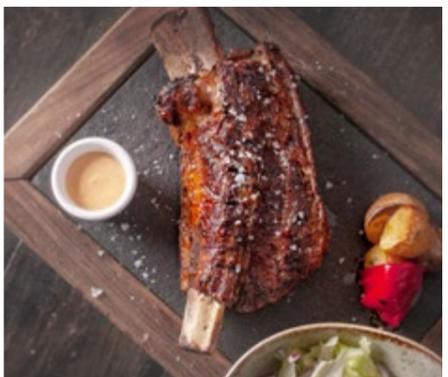
Premium burger 100% Wagyu

IDEAL FOR SHARING

- 48 Shoulder of lamb (900 g) at low temperature and finished in the Jospes Charcoal Oven® 45,75
- 49 "Machete" steak (approx. 1 kg), cooked at a low temperature and grilled in a Jospes® oven, served with chimichurri sauce and a fresh salad 43,50



Shoulder of lamb



"Machete" steak

MEATS

DELICIOUS MEATS COOKED IN THE JOSPER CHARCOAL OVEN

Sauce supplement 1€
Allioli, romesco, ketchup and mayonnaise.

- 50 Grilled botifarra sausage with Santa Pau beans sautéed with garlic 9,25
- 51 Grilled boneless chicken 9,25
- 52 Boneless chicken curry with raisins, pineapple and basmati rice 12,50
- 53 Japanese style boneless chicken, with yakitori sauce and sautéed vegetables 12,50
- 54 A charcoal-grilled poussin macerated with our secret spices and a stack of homemade fries 14,50
- 55 Grilled magret of duck 17,50
- 56 Cava glazed pig trotters with a lightly grilled touch 12,50
- 57 Central lamb chops (aprox. 100gr/u.) 8,50/unitat
Here, we only sell the central lamb chops. How many would you like?
- 58 Grilled entrecôte of beef raised for two years, with no bones, 330 g (supplement either pepper or Roquefort cheese sauce 1€) 22,75

- 59 Grilled tenderloin (fillet steak) (supplement either pepper or Roquefort cheese sauce 1€) 24,50
- 60 "Secreto ibérico", acorn-fed pork loin steak 250 g 22,00
- 61 Pork ribs cooked in two stages, for 20 hours at the low temperature of 75°C and finished at 400°C in our Jospes Charcoal Oven® 23,75



Pork ribs



Grilled entrecôte



MEAT BY WEIGHT!

IDEAL FOR SHARING

- ← "PORK CHOP"
- 62 "Presa ibérica", acorn-fed pork top loin steak (weight aprox 600-650 g) 55,00
- 63 Beef rib steak of raised for two years aprox. 650 g 43,50

- 64 Beef rib steak of raised for two years aprox. 1 kg 66,50

- 65 Adult premium beef rib steak aprox. 650 g 57,50
- 66 Adult premium beef rib steak aprox. premium 1 kg 87,75
- 67 Boneless loin of Wagyu beef by weight (minimum 400 g) 16,50 / 100 g




Iberico Shoulder Cut



Boneless loin of Wagyu beef (minimum 400 g)

Wagyu is a breed of Japanese cattle that is highly valued in the gastronomic world, mainly for its "Shashi" or fat content.

Wagyu is a Japanese breed of cattle that is highly valued in the world of gastronomy mainly thanks to its "shashi" or fat infiltration. Its unique flavour, particular tenderness and melt-in-the-mouth texture make it the most highly prized and most delicious beef in the world.

* We do not use genetically-modified foods

