



MINI GASTRO

BAR MENU

To Start

Bread and butter	6
Pintxos (4 pcs) <i>Kohada</i> "ESCALIVADA" on toast	26
Croquette <i>Jamón IBÉRICO</i> (4 pcs)	16
Egg & Eggs (2 pcs) 63°C egg, truffle potato "Espuma" and Kaluga Queen caviar	39

Something Cold

Ceviche <i>Tai, finger lime,</i> <i>shallots and lemon snow</i>	28
Duck Breast <i>Semi-cured duck breast</i> <i>and pickles</i>	20
Tomato Garden <i>Heirloom tomato,</i> <i>cucumber and basil</i>	18

Pasta & Rice

Bucatini <i>Braised oxtail, parmesan,</i> <i>black winter truffle</i>	26 / 34
Capellini <i>Sakura ebi, lobster oil,</i> <i>kombu and sorrel</i>	26 / 34
Risotto <i>Grilled Carabineros,</i> <i>Sea plants and squid ink</i> <i>aioli</i>	48

Main Event

Fish Tacos (2 pcs) <i>Spanish Mackerel, chipotle</i> <i>emulsion, avocado mousse,</i> <i>skate, sambal & red onions</i>	22
2017 Iggy's Burger (2 pcs) <i>Toriyama wagyu,</i> <i>onion & epaisse,</i> <i>amelia tomato</i>	38
Cocotte <i>Beef tripe</i> "CALLOS A LA MADRILEÑA"	24
Angus Beef Cheek <i>Celeriac-vanilla puree</i>	28
Kokotxas <i>Pandan, "Pil-pil"</i>	40
Savoury & Sweet	
Coconut <i>Yoghurt, lime, basil seed</i>	18
Strawberry <i>Shiso, sakura, beetroot</i>	18
Cheese <i>Epaisse & aged Comte,</i> <i>sour dough and quince</i>	18
Petit Fours <i>Chocolate,</i> <i>jelly and cookies</i>	12