

STARTERS

- Crystal bread with virgin olive oil, fresh tomatoe and Maldon salt. -5.00-
- 'Patatas bravas' home made recipe 'Ambigú style'. -5.00-
- Free range eggs over fries with truffle oil, berian ham and black Hawaiian salt. -10.00-
- Iberian ham and 'Idiazábal' cheese board, olives, nuts and dates. -16.00-
- Zucchini carpaccio with rocket, parmesan cheese, almonds, dry grapes and mango vinaigrette. -10.00-
- Pumpkin soup with a bit of ginger and seeds. -6.00-

TAPAS

- Croquettes of calamari in its ink, mushrooms or spinachs.
- Boneless 'Timbal' lamb over mashed potatoes, crispy carrot flakes and rosemary oil. -6.00-
- Smoked sardines from the Cantábrico sea with seaweed bread with red pepper and "ajo blanco" sauce. -10.00-
- Tex Mex Tacos of bulled beef, beans, fresh avocado, fresh tomato, onion, fresh lime and coriander.(vegan option) -10.00-
- Codfish 'carpaccio' in olive oil, candied tomatoes and reduction of sherry wine. -6.00-

MAIN COURSES

- Grilled octopus over potatoe puree, smoked paprika and some fresh thyme. -14.00-
- Yellow curry of free range chicken, with almonds and jasmin rice. -12.00-
- Green curry with fish, mussels, King prawn, coconut milk, pak choi and kumquats. Served with jasmin rice. -16.00-
- Burger 100% Black Angus from Mallorca with 'Cheddar' cheese, bacon, fresh tomato and caramelized onions. Served with bread and home made fries. -14.00-
- Homemade falafel with pear chutney, canons and red cabbage. -10.00-

DESERTS

- Brownie with salty caramel icecream. -5.00-
- Vegan panacotta made with coconut milk and mango coulis. -5.00-
- Banoffie with 'María' cookies, caramel, fresh banana and 'Marscarpone' cream. -5.00-