

¡VAS A PICAR! ...

¡QUÉ BURRATA!	10,50€ ³
fresh cow's milk burrata with tomato confit and pistachio pesto	
NACHOS DIECISIETE	12,90€ ^{3/5/14}
with marinated beef, jalapeño peppers, crème fraîche and guacamole	
IBERIAN SIRLOIN TATAKI *THAT WANTED TO BE TUNA*	12,90€ ^{3/5/6/9/12/14}
with yakitori and wakame	
WARM SIRLOIN TAGLIATA	17,50€ ³
with rocket and Parmesan cheese	
 OUR PATATAS BRAVAS / BRAVÍSIMAS	7,50€ ⁷
small potatoes served with black garlic aioli	
NATIONAL PREMIUM BEEF CARPACCIO	12,50€ ^{3/5/7}
with lemon and lime, chilli mayo, pickled onion and Parmesan cheese	
NO PUERRO MÁS	8,90€ ^{2/14}
grilled leeks/calçots (seasonal) with homemade Romesco sauce	
 SIX PIECES CANTABRIAN ANCHOVIES	10,90€ ¹
with virgin olive oil and carasatu bread	
ANDALUSIAN STYLE SQUID	12,90€ ^{4/7}
battered squid rings with lemon mayonnaise in brine	
 TWO PIECES MEXICAN OX CHEEK TACO	12,90€ ^{5/7/14}
with spiced cabbage, sriracha mayo, pickled onion, coriander and jalapeño guacamole	
MARINATED BLUEFIN TUNA TARTAR	15,90€ ^{1/3/5/9/12/14}
with avocado and lime cream	

OUR GILDA TAPAS

WITH CANTABRIAN ANCHOVY

2,85€ / PIECE ¹


WITH FRESH ANCHOVY

2,50€ / PIECE ¹

GRANDMA'S RUSSIAN SALAD	10,90€ ^{1/5/7}
with tuna	
NO HAGAS EL GAMBA *GARLIC PRAWNS*	13,90€ ⁶
with red curry, chili peppers and sofrito sauce	
BASQUE TXISTORRA	7,90€
sausage speciality served with Padron peppers	
EL PULPO COJO	22,50€ ⁴
grilled octopus leg with mashed potato and Iberian bacon	
 SIX PIECES CROQUESTARS	11,50€ ^{3/5/7}
creamy Iberian ham croquettes	
BATTERED ARTICHOKE CHIPS	11,60€ ^{5/7}
with country eggs and Iberian ham	
CON UN PAR DE HUEVOS, SEÑORITO	12,90€ ^{3/7}
scrambled country eggs with fries, Iberian ham and mature cheese	
TUMBET *MAJORCAN SPECIALITY*	12,50€ ⁷
with scrambled free-range egg	

OUR RICE DISHES

TUESDAY TO SUNDAY
LUNCH ONLY
PRICE PER PERSON

CREAMY RICE	17,50€ ^{4/6/14}
with octopus and Iberian pork "Secreto" confit	
 MIN. 2 PEOPLE	OVEN-BAKED RICE
	20,50€ ¹⁴
with ceps, artichokes, foie gras and grilled Txogitxu sirloin	
CREAMY BLACK RICE	19,90€ ^{1/4}
with cuttlefish, Peter's fish and variegated scallops	



APPETIZERS & BREAD: 1,70€/PP
ADDITIONAL SIDE DISH: 3,50€

WEEKLY LUNCH MENU

SALADS

 THREE PIECES SMOKED SALMON ROCK&ROLLS	13,90€ ^{1/3/6}
rolls filled with lobster and Russian salad	
DIECISIETE GRADOS	11,60€ ^{6/11/14}
oak leaf, avocado, prawns, crispy Iberian ham and honey-mustard vinaigrette	
 TWO PIECES HABEMUS CÉSAR	9,50€ ^{1/3/5/7/11/14}
Romaine lettuce taco , grilled chicken, Parmesan cheese and spiced croutons	

DAME LA BRASA

COD CONFIT	24,00€ ¹	IBERIAN PORK LOIN 300GR	27,00€
with grilled seasonal baby vegetables		acorn fed	
ENTRECÔTE 300GR	24,50€	SUCKLING LAMB CHOPS	18,90€
"premium" sirloin steak		lamb from Burgos	
FORE RIB STEAK 300GR	29,00€	'O SOLE MILLO DE VACA 250GR	28,50€
"Japanese-cut"		beef sirloin steak with grilled seasonal baby vegetables	
WALLEGA BURGER	18,50€ ^{3/5/14}	TXOGITXU STEAK	58,00€/KG
75% Wagyu, 25% beef, rocket, cherry tomato confit and Parmesan cheese		tempered and stone grilled	

OUR MEATS ARE SERVED WITH FRIES (SEASONED WITH GARLIC AND DE LA VERA PAPRIKA)

OUR SPECIALITIES

TRUFFLE RAVIOLI	17,50€ ^{3/5/7}
with truffle sauce, thinly sliced foie gras and Parmesan Reggiano cheese	
DUCK CONFIT CANNELLONE	14,50€ ^{3/5/7}
with truffle béchamel sauce	
BEEF CACHOPO	22,90€ ^{3/5/7}
with Iberian ham, 3 types of cheese and 2 eggs	
BEEF STEAK TARTAR	16,90€ ^{5/7/11}
with Japanese karashi mayo and caviaroli	



LO MÁS DULCE

CHOCO BOOM BOOM	7,50€ ^{2/3/5/7}	LEMON & MERINGUE CAKE	6,50€ ^{3/5/7}
TE QUESO MUCHO	6,50€ ^{2/3/5/7/8/9/12}	CARROT CAKE	6,50€ ^{2/3/5/7}
TARTA TATÍN-TATÁN	6,50€ ^{2/3/5/7}	SORBET & ICE CREAM	2,80€ / PIECE

ALLERGENS

Prices shown in €, 10% VAT included