

SOURDOUGH TOASTS & EMPANADAS

Black pork sobrassada with brie, rocket and honey 13.50

Cured salmon mini brioche with avocado mousse and sour cream 16.50

Homemade focaccia with prosciutto cotto, gorgonzola, crunchy fennel and tomato confit 15.00

Argentinian Empanadas 5.00

- Beef

- Mozzarella, Roquefort cheese, celery and nuts

STARTERS

Steak tartar with pan cristal and balsamic pearls 13.50

Vitello tonnato 14.50

Wild sea bass ceviche with coconut tiger's milk and roasted peanuts 18.00

Terrine du chef with pickles, pan cristal and tomato vinaigrette 14.50

Gambas al ajillo (garlic shrimps) with gochujang sauce 17.50

Wagyu beef jerky with pan cristal and grated tomato 29.50

Low-temperature leeks, white garlic and Italian truffle 16.00

Grilled aubergine with yoghurt and tahini cream 13.50

Wild mushrooms with egg yolk and truffle oil 16.00

Burrata with roasted beetroot, balsamic vinaigrette, tomato confit and kale pesto 14.50

Patatas bravas with chipotle and roasted garlic aioli 7.50

TO EAT



MAIN COURSES - GRILLED

Grilled vegetables with romesco sauce and parsley oil	12.00
Premium beef burger with brioche bun, cheddar, pickles, 60 Grados sauce and fries	17.50
CUK chicken thigh marinated in chimichurri sauce served with romesco and criolla	18.50
National beef onglet with demiglass	17.00
RIB EYE Tagliata of Argentinian Angus with rocket, parmesan and balsamic	35.00
Iberian pork rack with pomegranate reduction and vegetables	23.50
Codfish d' auteur confit with cream of white beans and and cracklings of guanciale	33.00
Wild sea bass with massaman curry sauce and baked sweet potato	27.00
Fresh squid with gochujang sauce, candied tomatoes and toasted peanuts	24.50

SIDES

Fries	4.50
Grilled veggies	5.00
Roasted sweet potato	5.00
Salad with Dijon vinaigrette	4.00

DESSERTS

Lemon pie	9.50
Cheese Cake	10.00
Two textured chocolate and salted caramel	10.00

TO DRINK

60°
GASTROBAR

WATER & SOFT DRINKS

Water 0.5 L	2.50
Water 0.75 L	3.50
San Pellegrino 0.5 L	3.50
Aquarius	3.50
Coca Cola Classic	3.50
Coca Cola Zero Classic	3.50
Soft drinks	2.50
Nestea	3.50
Bitter Kas	3.00
Ginger beer	4.00

JUICES

Granini Apple	3.50
Granini Peach	3.50
Granini Pineapple	3.50
Granini Tomato	3.50

COFFEE

Black	1.30
Cortado	1.50
Latte macchiato	2.00
With milk	1.80
Cappuccino	2.20
Bombón	1.80
Americano	1.50
Doble espresso	1.80
Decaf black	1.40
Decaf with milk	2.00
Decaf cortado	1.60
Decaf americano	1.70
Carajillo	2.70
Infusions	2.10

BEER

Cañita Alhambra	2.00
Caña Alhambra	3.00
Alhambra 1925	4.00
Alhambra roja tostada	4.50
Alhambra IPA	4.70
Alhambra tostada 00	3.50
Coronita	5.00
Shandy caña	3.00
Shandy cañita	2.00
Jarra	5.00
Jarra Shandy	5.00

VERMOUTH

Fot-Li Rojo	3.50
El Polvorín vermut ecológico	4.00
Muntaner Blanco	4.50

COCKTAILS

Negroni	8.50
Aperol Spritz	8.00
Americano	7.00
Espresso Martini	10.00
Margarita	10.00

GIN & TONIC

Beefeater	8.00
Nordés	10.00
Tanqueray	10.00
Hendrick's	10.00
Monkey 47	14.00

HIERBAS IBICENCAS

La Diosa	5.00
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HARD SELTZER

Kova Sooda / Grapefruit - Raspberry	4.50
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	botella / bottle	copa / glass
CHAMPAGNE, CAVA & PROSECCO		
Cygnus Brut Reserva Cava	25.50	5.00
Fantinel Prosecco Brut	27.00	6.00
André Jacquart Mesnil Experience Blanc de Blancs Grand Cru	115.00	
WHITE		
Atlantis Albariño Do Rías Baixas	24.00	5.00
Herència Altés Garnatxa Blanca	24.50	5.00
Pelele Verdejo	23.50	4.50
José Pariente Sauvignon Blanc	26.50	6.00
El Pacto Viura DOC Rioja	31.00	
L. Jadot Chablis	58.00	
Abrecaminos Godello	31.50	
Envidia Cochina Albariño	30.50	
Merì Vermentino di Sardegna DOC	29.50	
ROSÉ		
Sainte Marie Rosé	29.00	4.50
Hacienda López de Haro Rosado	20.50	5.00
Miss Alma Pays d'Oc	22.50	
RED		
Heraclio Alfaro Crianza DOC Rioja	22.00	5.00
Bruberry Garnacha Montsant	23.50	5.00
Herència Altés Garnatxa Negra	24.50	5.00
Carramimbre Roble Ribera	25.00	5.50
Borsao Zarihs Syrah	37.50	
Pinot Nero Cantina Tramin Südtirol Alto Adige	39.50	
Pieropan Ruberpan Valpolicella Superiore Bio	43.50	
Truentum Montepulciano D'Abruzzo DOC	45.00	
Montecastro Crianza D.O. Ribera Del Duero	48.50	
Astrales Ribera Cosecha	58.00	
Valdechuecas Viñedo Singular DOC Rioja	85.00	