

## SOURDOUGH TOASTS & EMPANADAS

Black pork sobrassada with brie, rocket and honey	14.00
Homemade focaccia with prosciutto cotto, gorgonzola, crunchy fennel and tomato confit	16.00
Argentinian Empanadas	5.00
- Beef	
- Mozzarella, Roquefort cheese, celery and nuts	

## STARTERS

Steak tartar with pan cristal and balsamic pearls	15.00
Organic salmon tartar with miso vinaigrette, pineapple, pickled cabbage and wasabi mayo	17.00
Vitello tonnato	16.00
Wild sea bass ceviche with coconut tiger's milk and roasted peanuts	18.50
Terrine du chef with pickles, pan cristal and tomato vinaigrette	14.50
Gambas al ajillo (garlic shrimps) with gochujang sauce	18.00
Wagyu beef jerky with pan cristal and grated tomato	29.50
Low-temperature leeks, white garlic and Italian truffle	17.00
Grilled aubergine with yoghurt and tahini cream	15.00
Wild mushrooms with egg yolk and truffle oil	16.50
Burrata with roasted beetroot, balsamic vinaigrette, tomato confit and kale pesto	15.50
Low temperature smoked chicken salad with crunchy vegetables and asian vinaigrette	15.50
Patatas bravas with chipotle and roasted garlic aioli	8.00

# TO EAT



## MAIN COURSES - GRILLED

Grilled vegetables with romesco sauce and parsley oil	14.00
Premium beef burger with brioche bun, cheddar, pickles, 60 Grados sauce and fries	18.50
CUK chicken thigh marinated in chimichurri sauce served with romesco and criolla	19.00
National beef onglet with demiglass	18.00
RIB EYE Tagliata of Argentinian Angus with rocket, parmesan and balsamic	39.50
Iberian pork rack with pomegranate reduction and vegetables	24.50
Sirvia sashimi with maracuyá tiger's milk and salicorn	24.50
Wild sea bass with massaman curry sauce and baked sweet potato	28.00
Fresh squid with gochujang sauce, candied tomatoes and toasted peanuts	25.00

## SIDES

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

## DESSERTS

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

# TO DRINK

**60°**  
GASTROBAR

## WATER & SOFT DRINKS

Water 0.5 L	2.80
Water 0.75 L	3.80
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	2.50
Caña Alhambra	3.50
Alhambra 1925	4.00
Alhambra roja tostada	4.50
Alhambra IPA	4.70
Alhambra tostada 00	3.50
Coronita	5.00
Shandy caña	3.50
Shandy cañita	2.50
Jarra	5.00
Jarra Shandy	5.00

## VERMOUTH

Fot-Li Rojo	5.00
El Polvorín vermut ecológico	5.00
Muntaner Blanco	5.00

## COCKTAILS

Negroni	9.00
Aperol Spritz	9.00
Americano	8.00
Espresso Martini	12.00
Margarita	11.00

## GIN & TONIC

Beefeater	9.00
Nordés	11.00
Tanqueray	10.00
Hendrick's	11.00
Monkey 47	14.00

## HIERBAS IBICENCAS

Hierbas Aniseta	5.00
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## HARD SELTZER

Kova Sooda / Grapefruit - Raspberry	4.50
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	botella / bottle	copa / glass
<b>CHAMPAGNE, CAVA &amp; PROSECCO</b>		
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	
<b>WHITE</b>		
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	
<b>ROSÉ</b>		
Sainte Marie Rosé		6.50
Hacienda López de Haro Rosado	20.50	5.00
Miss Alma Pays d'Oc	22.50	
<b>RED</b>		
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	
<b>SANGRÍA</b>		
Red or white wine	28.00	7.00
Cava	32.00	10.00