Executive Menu

Monday to Friday from 12pm to 5 pm.
Kitchen open until 4:30 pm.

STARTERS

PADRÓN PEPPERS
Fried, with sea salt flakes

STEAK TARTARE
Galician beef tenderloin, soy-cured egg yolk, 24-month Comté cheese and fries

TUNA TARTARE
Wild tuna with Asian dressing, wasabi cream and nori

Add truffle: +15 | Add caviar: +50 | Add fried egg: +6

PRAWN ENSALADILLA
Crushed potato, extra virgin olive oil mayonnaise and fried Málaga white prawns

CECINA CROQUETTE
Creamy cured-beef croquettes with quince and Parmesan

KING PRAWNS PIL PIL
Pil pil emulsion with spicy chicken jus

CAPRESE SALAD
Burrata stracciatella, semi-dried Lobello cherry tomatoes, fresh basil and butter croutons

GREEN SALAD
With mustard vinaigrette

DESSERTS

PRALINÉ FLAN
Hazelnut, with Chantilly cream

SWEET JARS
Chocolate/Banoffee/Pistachio

RICES

Price per person. Minimum of two persons. Allow 35 minutes.

CARABINERO RICE (+8 pp)
Prawn-head stock and No. 3 carabinero prawns

Add caviar: +50

ENTRECÔTE RICE (+5 pp)
With grilled entrecôte

CHICKEN RICE
Saffron and thyme jus

VEGETABLE RICE
With piquillo pepper emulsion

GRILL

GRILLED BEEF TENDERLOIN (+10)
With fries and whisky sauce

ENTRECÔTE WITH FRIES (+14)
With chimichurri sauce

FREE-RANGE CHICKEN
Marinated in citrus and honey, with baby potatoes

BOHO BURGER
Plant-based option available

FRIED OCTOPUS
Kimchi mayo, pickles and sprouts, served with tacos

GRILLED SALMON
Orange zest and mint, with pickled cucumber salad and labneh

ROASTED CAULIFLOWER
Peanut yoghurt, gochujang butter, watercress and basil

MAIN & DESSERT 35

STARTER, MAIN & DESSERT 47

Water, bread service & coffee included

Prices in euros, VAT included. Allergen information available on request.