



THE OPTIMIST



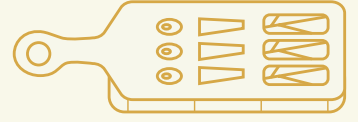
LA DESPENSA

CHARCUTERIE & CHEESE

- ACORN FED IBERIAN HAM 30g | 140
- ACORN FED IBERIAN HAM 60g | 240
- ACORN FED IBERIAN CHORIZO 60g | 120
- ACORN FED IBERIAN SALCHICHON 60g | 100

- 12 MONTHS AGED MANCHEGO CHEESE 80g | 130

- «PAN CON TOMATES» 40
- Toasted Spanish flat bread, tomato, "Siurana" extra virgin olive oil



DE TAPEO

TAPAS

- «DANIEL SORLUT» OYSTER (1PC) 60
Ponzu pickled Granny Smith apple
- BLUE FIN TUNA TARTAR 140
Citrus avocado mash, teriyaki, cracker
- STEAK TARTAR 150
USDA Beef tenderloin, quail eggs, pickles, capers, brandy

- HAM OR TRUFFLE CROQUETTES 90
Iberian ham, piquillo aioli
- Truffled porcini mushrooms, mushroom flan (v) 115
- PIQUILLO PEPPERS (2PCS) 110
Seafood stuffed piquillo peppers, creamy sauce
- CALAMARI «A LA ANDALUZA» 150
Deep fried calamari, lime alioli
- GAMBAS «AL AJILLO» 180
King prawns, garlic, chili, "Siurana" extra virgin olive oil

- CHORIZO SAUSAGE 130
Basque thin chorizo cooked in red wine, croutons, piparra peppers
- BEEF CHEEK 82 190
Slow cooked beef cheek, pumpkin puree, seeds
- GREEN OLIVES (V) 45
Olives, bell peppers, herbs, lemon
- PADRON PEPPERS (V) 90
Padron peppers, "Siurana" extra virgin olive oil, maldon salt

- «MARINERA» MUSSELS 150
New Zealand mussels, tomato, onion, chili, Mediterranean herbs
- BROKEN EGGS «HUEVOS ROTOS» 110
"Txistorra" Basque thin chorizo, Acorn fed Iberian ham, Porcini, truffle (v)
- WHITE ANCHOVIES «EN VINAGRE» 85
Garlic, vinegar, "Siurana" extra virgin olive oil

SIGNATURE DISHES

PLATOS PRINCIPALES

DE LA TIERRA

LAND



- NORTHERN SPAIN MILKY LAMB SHOULDER 260
Slow cooked shoulder seared in Jospet charcoal oven, mint mojo sauce
- 1/2 CHARCOAL ROASTED YOUNG CHICKEN 210
Roasted chicken, soft herbs, crispy potato
- GRILLED PORK RIBS 270
Iberian pork ribs, baby gems, honey vinaigrette, homemade barbecue sauce
- USDA PRIME RIB EYE 390
Charcoaled whole garlic

DEL MAR

SEA



- SPANISH TURBOT FISH (200GR) 260
"Marinera style", prawn, squid, tomato, garlic, onion
- RED SNAPPER 240
Wild caught red snapper fillet, garlic, chili, extra virgin olive oil, sherry vinegar
- WHOLE LOBSTER (600GR) 420
Boston lobster, Mediterranean herbs butter, Jospet charcoal grilled
- BLACK COD 290
U.S. Black cod fish, king prawns, mussels, salsa verde, white wine, fresh chopped garlic, parsley

LOS CLASICOS

CLASSICS



- 1/2 SUCKLING PIG 690
Spanish style suckling pig, apricot puree - 1h cooking time
- JUICY LOBSTER RICE (600GR LOBSTER) 590
Boston lobster, squid, onion & tomato "sofrito" - 30min cooking time
- CHATEAUBRIAND (FOR TWO) 590
Spanish beef fillet, truffled mashed potato, spinach, beef jus
- AUSTRALIAN ANGUS BEEF «TOMAHAWK» 980 | 1470
Big (1.4kg) / Bigger (2kg)
- WHOLE CHARCOAL GRILLED TURBOT IN GARLIC «GUETARIA» SAUCE 880 | 1080
Big (1.3kg) / Bigger (1.8kg)

DE LA HUERTA

VEGETABLES

- GRANDMA'S LENTILS (V) 175
Stewed lentils, "sofrito" topped with charcoal grilled Portobello mushroom
- BIG VINE TOMATOS (V) 150
Roasted pine nuts, basil, parmesan, "Siurana" extra virgin olive oil

- SPINACH SALAD (V) 80
Young leaves, apple puree, sundried grapes & nuts
- CHARCOAL BAKED RUSTIC POTATOES (V) 55
Baby potato, garlic, herbs, "Siurana" extra virgin olive oil
- TRUFFLE & POTATO (V) 85
Shaved truffle, "Siurana" extra virgin olive oil, potato
- GEM LETTUCE (V) 90
Baby gem lettuce, shallots, paprika vinaigrette

- SUMMER SALAD (V) 65
Lime, coriander, chili, shallots, cucumber, courgettes
- PORTOBELLO MUSHROOMS (V) 65
Charcoal grilled, marinated with herbs, chimichurri sauce
- HAND CUT FRIES (V) 60
Potatoes, garlic, onion salt, homemade barbecue sauce
- ENDIVES (V) 75
Mustard vinaigrette, chopped parsley, chervil

CHEEF FEED ME. POR FAVOR

490 per person

SIT BACK AND RELAX AS A SELECTION OF OUR MOST POPULAR DISHES ARE DELIVERED TO YOUR TABLE.

¡A COMER!

JUICY LOBSTER RICE +48PP
Requires the participation of the entire table