

STARTERS

- SALMON TARTARE**
SERVED WITH AVOCADO, APPLE & CHIVE 18
- ROASTED AUBERGINE**
GLAZED WITH MISO, TAHINI & ALMONDS 12
- WHITE FISH CEVICHE**
WITH TIGER'S MILK, PERUVIAN SPICE, CORN, ONION & CORIANDER
SERVED WITH SWEET POTATO CHIPS 18
- CRISPY IBERIAN HAM CROQUETTES** 12

TAPAS

- ASSORTED FRESHLY BAKED BREAD WITH ALIOLI** 4
- CUBED SPANISH POTATOES IN A SPICY "BRAVAS" SAUCE** 7
- MARINATED OLIVES, INFUSED WITH ORANGE AND CHILI FLAKES** 5
- ROASTED PADRON PEPPERS WITH SMOKED SALT** 6
- SPICY EDAMAME** 8
- ANCHOVIES MARINATED IN HERBS AND VINEGAR** 11
- SEARED HALLOUMI WITH HONEY & THYME DRIZZLE** 10

SHARING STARTERS

- ACORN FED IBERIAN HAM "JAMÓN IBÉRICO"**
WITH IBICENCAN TOMATOES & CRYSTAL BREAD 22
- "PIL PIL" PRAWNS**
COOKED IN GARLIC OIL, WITH RUSTIC BREAD 22
- MUSSELS**
WITH GARLIC & WHITE WINE 19
- BEER BATTERED FISH TACOS**
WITH CRUSHED AVOCADO, CORIANDER,
SOUR CREAM, & LIME COLESLAW 20
- CRISPY MARINATED DUCK TACOS**
WITH CRISPY VEGETABLES & PICKLES 20
- NACHOS**
WITH CHEESE, GUACAMOLE & PICO DE GALLO 17

MAINS

- IBICENCAN-FARMED BONELESS CHICKEN**
WITH RED SAUCE 23
- SPAGHETTI ALLE VONGOLE**
WITH CLAMS, GARLIC OIL, PARSLEY
& FRESH TOMATO 25
- "SECRETO IBERICO" PORK**
WITH HOME MADE BARBECUE SAUCE 23
- BEEF STEAK**
WITH DRIED TOMATO PESTO & MARROWBONE 25
- GRILLED CORVINA**
WITH TOMATO COULIS & INK OF CUTTLEFISH 25
- PAD THAI**
WITH VEGETABLES 19
EXTRAS: PRAWNS / CHICKEN / TOFU (VEGAN) 5
- PAELLA STYLE RISOTTO**
WITH PRAWNS, CLAMS & MUSSELS 26
- BUDDHA BOWL**
WITH MISO DRESSING, TRICOLOR QUINOA, LENTILS,
KIMCHI, AVOCADO & VEGETABLES 26

SHARING MAINS (MIN 2 PP)

- SELECTED MEAT PLATTER "DE LA TIERRA" 70**
BEEF STEAK | IBERIAN SECRETO | FLANK STEAK | FARM CHICKEN
SERVED WITH BABY POTATOES, MUHSROOMS, DRIED TOMATOES, KALAMATA
OLIVES, CREOLLE SAUCE & CHIMICHURRI
- SELECTED FISH PLATTER "DEL MAR" 70**
GRILLED CORVINA | MUSSELS
"PILL PILL" PRAWNS COOKED IN GARLIC OIL
CEVICHE | ROASTED VEGETABLES

PIZZA

- CLASSIC MARGHERITA** 11
- FOUR CHEESE** 14
- PEPPERONI, PIQUILLO PEPPERS & ARTICHOKEs** 14
- BURRATA CHEESE, WILD MUSHROOMS & TRUFFLE OIL
TOPPED WITH FRESH ROCKET LEAVES** 14
- GOAT'S CHEESE, ROASTED AUBERGINE, ZUCCHINI, PEPPERS &
SUN-DRIED TOMATOES** 14
- MARGHERITA WITH HAM, PEPPERS & GREEN OLIVES** 14

SALADS

- BURRATA**
WITH IBICENCAN TOMATOES, WILD ROCKET & BASIL 19
- CLASSIC CAESAR** WITH GRILLED CHICKEN & CRISPY BACON,
GEM LETTUCE, FOCACCIA CROUTONS & PARMESAN SHAVINGS 19
- BAKED GOATS CHEESE**
WITH QUINOA, IBICENCAN TOMATOES, CARAMELIZED WALNUTS
& HONEY-BALSAMIC DRESSING 19
- MEXICAN SALAD**
WITH CHICKPEAS, SLICED AVOCADOS, CHERRY TOMATOES,
CORIANDER & MEXICAN SALSA (VEGAN) 19

BURGERS

- BAM BU KU CLASSIC CHEESEBURGER**
WITH PICKLES, CARAMELISED ONIONS, CRISPY BACON
& CHEDDAR IN A BRIOCHE BUN 19
- LIGHTLY BREADED CHICKEN BURGER**
WITH GEM LETTUCE, SLICED TOMATOES & CHIPOTLE MAYO 17
- VEGAN BURGER** WITH AVOCADO, GEM LETTUCE, TOMATOES,
HOMEMADE KIMCHI & VEGAN SAUCE 17

SIDES

- FRENCH FRIES** 7
- MASHED POTATOES & BLACK TRUFFLE** 8
- SWEET FRIED POTATOES** 8
- SIDE SALAD** 7
- SEASONAL ROASTED VEGETABLE** 8
- BABY POTATOES WITH MUSHROOMS, DRIED TOMATOES,
KALAMATA OLIVES & HERB BUTTER** 8

SAUCES

- CHIMICHURRI** 4
- BLACK PEPPER SAUCE** 4
- HOMEMADE BARBECUE** 4
- CHIPOTLE MAYO** 4

DESSERTS

- COOKIE ICE CREAM SANDWICH**
WITH CARAMEL AND CHOCOLATE 11
- ARTESAN ICE CREAM SELECTION**
- MARINATED RED FRUIT TARTARE**
WITH YOGURT & WHITE CHOCOLATE 11
- CHOCOLATE BROWNIE**
WITH VANILLA ICE CREAM
& CARAMELISED NUTS 11
- FRESH FRUIT PLATTER**
SERVED ON CRUSHED ICE 20
- FERRERO ROCHER SUNDAE**
FOR 2 PEOPLE 20