



Opening Panza...

From the market to the plate...

The gourmand's corner...

Side dishes...

Leave space for a sweet treat



To begin with... Tapas, starters and bites

Hand cut ibérico ham with grated fresh tomato
and cracking bread 24€

“Hilha Gillardeau” Oyster “au naturelle”
or with the dressing of the day (piece).....5€

Croquettes as from the chef’s daily inspiration8€

Spanish omelette with potato
and caramelized onion..... 10€

“Panzà” Crispy pork belly... tender, crunchy
and slightly smoked9€

Crispy marinated fried Mallorcan Cat fish
with “Padrón” peppers and saffron alioli12€



The "Patatas Bravas", a must try 8€

"Salmorejo cordobes" Traditional tomato cold soup
with carpaccio of tuna belly 14€

Chargrilled leeks with roasted hazelnuts
vinaigrette and romesco dressing 9€

Beech Wood smoked beef tartare
on foie gras custard 15€

Crispy bread, tomatos
and smoked sardines salad 14€

Fine homemade chicken and foie gras pate
with sour dough bread 12€

"All i Pebre" Spiced octopus and potato velouté 8€



From the market to the plate ...

Grilled yellow fin tuna belly
with its spicy "marmitako" 24€

Meunière style turbot baby on the bone..... 26€

"Surf & turf" of veal sweetbread
and octopus with cauliflower..... 21€

Coal roasted Beef Onglet with smoked piquillos,
and Mahon cheese Hollandaise 21€

Braised iberico pork cheeks with calamari 18€

Ask your waiter for our daily specials



The gourmand's corner...

Slow cooked comfort food

"Callos a la madrileña" (veal tripes stew)16€

Fresh white bean stew with oysters,
and spinach16€

Free-range chicken paella, with Mediterranean
crayfish and saffron alioli21€

Red wine stewed beef oxtail cannelloni19€

Boneless mushrooms and foie gras stuffed
suckling pig head with potato pureé20€

Glazed slow braised beef shank with a silky
potato mousseline (for two or more people) 48€



Side dishes...

Sautéed mangetout.....5€

Silky butter mashed potato.....4€

French fries.....3€

Sautéed spinach.....4€

Deep fried "Padrón" peppers4€

Confit piquillo peppers4€



Leave space for a sweet treat

Gianduja Tartalette with a touch of sea salt
and raspberry sorbet 8€

Grandma's rice pudding with blueberries..... 8€

Traditional Rum Baba
with vanilla Chantilly and berries 8€

Cheese plate with dried fruits and nuts 10€

Apple "Tarte Tatin" with Vanilla
and "muscovado" sugar ice cream (for 2 people)..... 16€

