

L'EGGS



NEST

TO SHARE

First-lay eggs in potato nest,
crunchy chistorra and Padrón peppers

Calamary andalusian style
with Kalamata olives mayonnaise

Piquillo pepper and Calaf-egg croquettes

Rice with seasonal vegetables



TO CHOOSE

Our EGGs aged beef burger

or

Fried hake cubes with miso mayonnaise
and wakame seaweed



Chocolate, After Eight ice cream & xocolate shaves



Bread
Water

Vaya Pasada (white wine) or Arienzo Crianza (red wine)

Coffee or tea

COQUELET

TO SHARE

Chicken strips with Chipotle
mayonnaise and green curry

Free-range chickens fried eggs with
Andalusian-style cuttlefish and tartar sauce

Pure Iberian ham croquettes

Vegetable fresh pasta roll with arrabiata sauce



TO CHOOSE

Roast free-range poussin,
with sweet and sour sauce and rice delight

or

Hake at 69, marine green sauce and razor clams



Chocolate L'EGGS



Bread
Water

K-naia (white wine) o Arienzo Crianza (red wine)

Coffee or tea

BLUE FEET

TO SHARE

"Pota blava" starry eggs, with French fries and Iberian ham

Tuna tataki with nuances of umami

Surf and turf rice with tataki of Iberian pork feather loin

Pure freshly-made guacamole with fried tortilla chips



TO CHOOSE

"Aged beef" chop with piquillo peppers and pont neuf potatoes

or

Sea bass en papillote in herb butter with steamed vegetables



Lemon pie & violet ice cream



Bread
Water

Viña Cimbrón Sauvignon (white wine) or Briego vendimia seleccionada (red wine)

Coffee or tea