

# MENU HINCHA

Bread - Focaccia and smoked butter  
 Sea urchin gratin with prawns  
 Grilled pumpkin salad with beet  
*Reserva Xesc Reina "Sobrassada"* with honeycomb  
 Salmon tiradito with carrot, tangerine and its caviar  
 Avocado ceviche with prawn and scallop  
 or  
 Beef steak tartare by Nandu Jubany  
 Pizza Hincha to choose from\*  
 Festival of our desserts

\*Pizzas with supplement  
 75€ p/p The menu will be served at the whole table

## THE OYSTERS

Natural oyster (1 u.)	6€
A trip around the world: (6u.) French - natural Basque with "pipirrana" Galician with paprika and virgin olive oil Breton with shallots and vinegar Peruvian with avocado ceviche Japanese with ponzu and soy	34€

## THE SAUSAGES

Slightly smoked cured beef jerky with puffed bread seeds	22€
Reserva Xesc reina "Sobrassada", warm with focaccia and honeycomb	124€/kg
Glamorous Iberian ham shoulder with crispy bread and tomato	32€

## THE VEGETABLES

Grilled pumpkin salad with beetroot, feta cheese and roasted pumpkin seeds	17€
Roasted llek-calçot with deconstructed romesco sauce	14€
Grilled fennel on stracciatella with fresh herb pesto and pistachios	16€
Burrata with special Cantabrian anchovies, hazelnuts and toasted butter	19,5€
Grilled eggplant with avocado, natural mustard, sesame and yogurt	14€

## PIZZAS

Our Margarita	18€	+york ham	4,5€
Tomato, mozzarella and pepperoni			22€
Tomato, stracciatella, basil and arugula			22€
Our Carbonara			25€*
From the orchard:tomato, eggplant, courgette, pumpkin, olives and parmesan			22€
Six cheeses:mozzarella, comté, blue cheese, maon cheese, payoyo and parmesan			26€*

## TIRADITOS & TARTARS

Bonito "Tiradito" with pipirrana of onion, tomato and piparra (a type of pepper)	21€
Salmon "Tiradito" with carrot, mandarin orange and it's caviar	21€
Avocado ceviche with prawn and scallop	24€
Smoked salmon tartare with fried egg and crispy skin	21€
White shrimp tartare on a bed of spicy avocado	29€
Nandu Jubany's young veal steak tartare	23€
Nandu Jubany's selected beef steak tartare	26€

## THE CARPACCIOS

Lightly smoked picagna carpaccio with fried macadamia nuts	23€
Trio carpaccio of: young beef, old cow and wagyu with parmesan and olive oil	48€
"Txuletón", tuna carpaccio half marinated with natural wasabi, tomato and avocado, half flambeed	59€

## THE PASTA

Messi's iberian pork Bolognese macaroni, grandma's stir-fry and parmesan	23€
Spaghetti Carbonara with Iberian guanciale	23€
Blue lobster ravioli with natural tomato and it's own coral juice	49€

## THE FISHES

Sole without work with fresh wasabi hollandaise with soufflé potatoes	49€
Grilled turbot with Lourdes water	98€/kg
Grilled tuna belly with fruit, wasabi and Teriyaki	170€/kg

## THE MEATS

The Angus Burger 10	24€
"Elephant's ear" of beef with breadcrumbs	75€/kg
Young female veal entrecote	75€/kg
Entrecote of old European beef	90€/kg
Selected Galician entrecote	165€/kg
National Wagyu entrecote	210€/kg
Japanese Wagyu entrecote	390€/kg

\* all meats will be served with Bearnaise "piparra" and fries with virgin olive oil

## THE ACCOMPANIMENTS

French lettuce with sweet onion salad	5€
Grilled avocado with "Pico de Gallo"	8€
Fried onion flower with yogurt mayonnaise	8€
Cruspy corn with coconut foam, apple, chili and "quicos"	8€

V.A.T. 10% included  
 Bread - Focaccia with smoked butter 4€

To Whom it May Concern, if you have any allergy or intolerances, please ask our staff for further Half rations will be charged at 60%