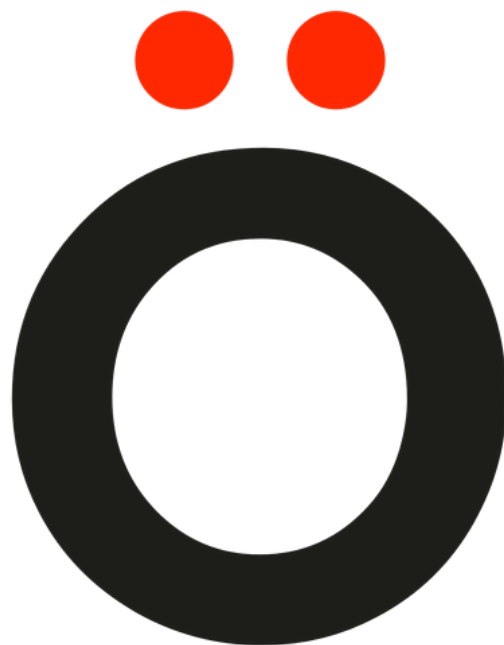


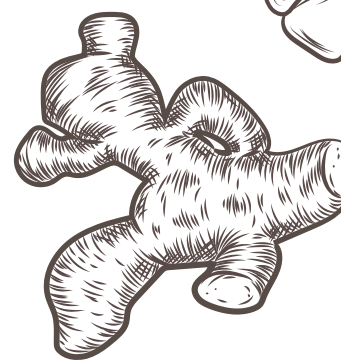
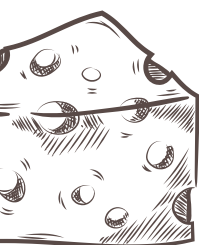
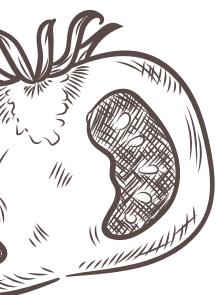
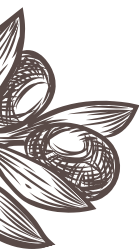
ENGLISH





STARTERS

MOJAMA	8,00 (1/2)	15,00
ROE	8,00 (1/2)	15,00
TOROMBÖLO MARINERA		3,00
TOROMBÖLO SEAHORSE		3,25
COCA MARINARA		3,50
TUNA AND AVOCADO PANI PURI		7,00
GRILLED SCALLOP		4,50
SALMON TARTAR		19,00
BLUEFIN TUNA TARTAR		24,00
SELECTED CHEESE BOARD		21,00
IBERIAN HAM		26,00
GRILLED VEAL SWEETBREADS		21,00
FRENCH OYSTER		4,50
OYSTER STEAK		14,00
OCTOPUS FRITTER		4,50
NATIONAL CALAMARI		19,00
CHEEK BRIOCHE		7,00
PRAWN PLANTAIN		7,00
SHRIMP CROQUETTES (4)		12,00





SALADS

SEMI-ROASTED WOK-COOKED TOMATO 16,00

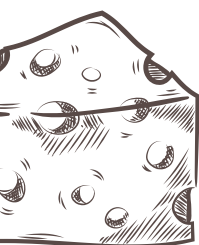
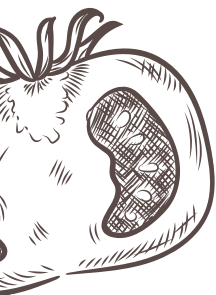
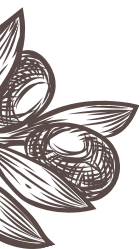
Roasted tomato, salted bonito and crispy cod

SALMON AND SHRIMP SSAM 18,00

Smoked salmon, shrimp tail, lettuce hearts, nuts, mesclun and red fruit vinaigrette

BABY 16,00

Baby spinach, goat cheese, roquefort cheese, nuts, candied tomatoes and grape compote



FISH

GRILLED GROUPER 25,00

OCTOPUS LEG 28,00

CONFIT COD 19,00

BLUEFIN TUNA BELLY ACCORDING TO MARKET

SALMON WITH COCONUT, CILANTRO, AND CRISPY LEEK SAUCE 22,00



MEATS

GRILLED DUCK BREAST 19,00

ARGENTINE RIBEYE STEAK 28,00

ROSSINI SIRLOIN 28,00

IBERIAN PORK SHOULDER 23,00

MINI TOROMBÖLO BURGER 2.0 10,00



DESSERTS

**CARAMELIZED FRENCH TOAST WITH
VANILLA ICE CREAM**

7,00

CARAML SAUCE CREPE

8,00

**CINNAMON AND LEMON
MILLEFEUILLE WITH HONEY ICE
CREAM**

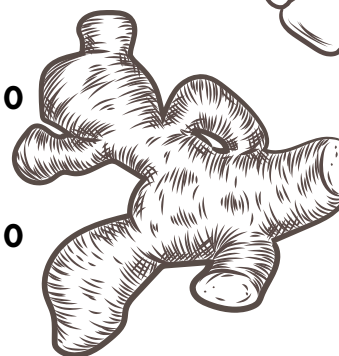
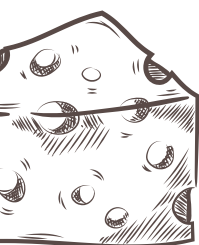
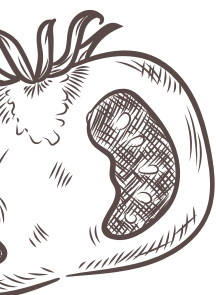
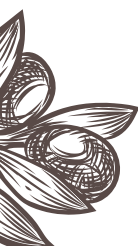
8,00

**CHOCOLATE COULANT WITH
PASSION FRUIT MANGO ICE CREAM**

7,50

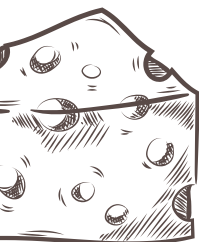
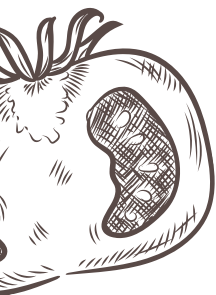
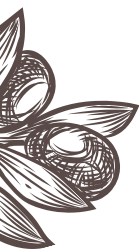
**GOAT CHEESE TART WITH HONEY
AND WALNUTS**

7,50





ALLERGENS



MARINERA TOROMBÖLO: GLUTEN, FISH, LACTOSE, SULFITES, EGGS, SOY.
CABALLITO TOROMBÖLO: GLUTEN, CRUSTACEANS, FISH, LACTOSE, EGGS, SULFITES.
COCA MARINA: GLUTEN, FISH, LACTOSE, EGGS, SOY, SULFITES.
PANI PURI SALMON: FISH, CRUSTACEANS, LACTOSE, EGGS, SESAME, SULFITES.
GRILLED SCALLOPS: MOLLUSCS, SESAME, LACTOSE, SULFITES.
SALMON TARTARE: FISH, SOY, LACTOSE, SULFITES, MUSTARD.
TUNA TARTARE: FISH, SOY, MUSTARD, LACTOSE, SULFITES.
CHEESE PLATTER: LACTOSE, SHELLFISH, GLUTEN.
GRILLED VEAL SWEETBREADS: SULFITES.
FRENCH OYSTER: MOLLUSCS.
STEAK WITH OYSTERS: MOLLUSCS, MUSTARD, EGGS, SESAME, SULFITES.
OCTOPUS FRITTER: MOLLUSCS, SULFITES, GLUTEN, EGG.
NATIONAL SQUID: MOLLUSCS, TRAILS, CRUSTACEANS, FISH.
CARRILERA BRIOCHE: GLUTEN, LACTOSE, EGG, SULFITES.
SHRIMP PATACÓN: CRUSTACEANS, TRACES, GLUTEN, FISH.
SHRIMP CROQUETTE: GLUTEN, CRUSTACEANS, FISH, LACTOSE, EGG.

SEMI-ROASTED TOMATO IN THE WOK: FISH, SHELLFISH.
SSAM WITH SALMON AND SHRIMP: FISH, CRUSTACEANS, SHELLFRUITS, SULPHITES.
BABY SALAD: LACTOSE, SHELLFISH, MUSTARD, SULFITES.

GRILLED GROUPER: FISH, CRUSTACEANS, SOY, SULFITES.
OCTOPUS LEG: MOLLUSCS, LACTOSE.
CONFIT COD: FISH, DAIRY.
RED TUNA BELLY: FISH.
SALMON WITH COCONUT SAUCE: FISH, DAIRY.

GRILLED DUCK BREAST: LACTOSE, SULFITES.
RIB EYE: SOY, SULFITES.
ROSSINI TENDERLOIN: LACTOSE, SOY.
IBERIAN FEATHER: SULFITES.
MINI BURGER TOROMBOLO 2.0: SULFITES, GLUTEN, LACTOSE.

CARAMELISED TORRIJA: LACTOSE, EGGS, GLUTEN.
DULCE DE LECHE CREPE: LACTOSE, GLUTEN, EGGS.
CINNAMON LEMON MILLEFEUILLE: LACTOSE, EGGS, GLUTEN.
CHOCOLATE MOLTEN CAKE: GLUTEN (GLUTEN-FREE OPTION)
GOAT CHEESE CAKE WITH HONEY AND NUTS: GLUTEN, LACTOSE, NUTS.

