



## EMBUTIDOS Y QUESOS

**5 JOTAS 100% JAMÓN IBÉRICO (\*)** 1.5oz \$45.00  
 5 jotas Acorn fed 100% Iberian ham 3oz \$79.00



**PALETA IBÉRICA (\*)** 2oz \$39.00  
 5 jotas Acorn fed 100% Iberian shoulder



**TABLA DE QUESO MANCHEGO** \$15.00  
 Manchego cheese board with bread sticks



**SELECCIÓN DE QUESOS ESPAÑOLES** \$36.00  
 Spanish cheese board with bread sticks



**SURTIDO DE IBÉRICOS Y QUESO MANCHEGO (\*)** \$48.00  
 Iberian charcuterie and manchego cheese board



## VERDURAS Y ENSALADA

**GAZPACHO (\*)** \$11.00

Cold soup made and raw blended vegetables finished with EVOO, Iberian ham and boiled egg



**CREMA DE CALABAZA** \$11.00

Creamy butternut squash soup with curry



**ESPÁRRAGOS TRIGUEROS CON ROMESCU** \$12.00

Green asparagus with romesco sauce



**ENSALADA MEDITERRÁNEA** \$16.00

Tuna, tomatoes, lettuce, onion, boiled egg, white asparagus and tuna vinaigrette



**ENSALADILLA DE PATATA ESTILO CARMEN (\*)** \$16.00

Potatoes, carrot, tuna, EVOO, boiled egg, mayonnaise, prawn and paprika



**CARPACCIO DE AGUACATE CON PICADA MEDITERRÁNEA Y PESTO DE PISTACHOS** \$18.00

Avocado carpaccio, green pepper, red onion, red pepper, cucumber, pesto, pistachios and feta cheese pomegranate



**FLORES DE ALCACHOFA, TUPINAMBO Y JAMÓN IBÉRICO (\*)** \$18.00

Artichoke flowers, sunchoke cream and Iberian ham



## PARA COMPARTIR

**RACIÓN DE CROQUETAS** \$13.00

5 jotas Iberian ham, cod and Iberian sausage



**DEGUSTACIÓN DE CROQUETAS (6 UNITS)** \$19.00

5 jotas Iberian ham, cod and Iberian sausage



**PATATAS BRAVAS CALAMILLOR** \$11.00

Homemade potatoes with spicy tomato sauce and alioli



**BAO DE PANCETA CON EMULSIÓN DE PIMENTÓN (2 UNITS)** \$15.00

Pork belly bao bun with smoked paprika mayonnaise



**HUEVOS ROTOS CON JAMÓN IBÉRICO** \$22.00

Fried eggs and fried potatoes with Iberian ham



**HUEVOS ROTOS CON CHORIZO (\*)** \$20.00

Fried eggs and fried potatoes with Iberian sausage



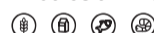
**TARTAR DE SALMÓN Y AGUACATE (\*)** \$22.00

Salmon tartare with avocado



**CALAMARES A LA ANDALUZA** \$19.00

Andalusian fried calamari with aioli



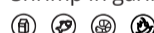
**CRUJIENTES DE FOIE, VIRUTA DE MANCHEGO Y GUAVA (\*)** \$24.00

Foie Micuit with puff pastry, guava and shaved Manchego cheese



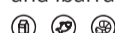
**GAMBAS AL AJILLO CON TOQUE CÍTRICO Y ALLIOLI (\*)** \$22.00

Shrimp in garlic sauce with alioli



**PULPO CON CREAMOSO DE PATATA Y PIMENTÓN DE LA VERA** \$26.00

Grilled octopus with mashed potato, paprika and Ibarra peppers emulsion



**STEAK TARTAR AHUMADO (\*)** \$32.00

Raw smoked sirloin seasoned with egg yolk, mustard and gherkins





## PESCADOS

**SALMÓN CON MOJO VERDE CANARIO Y AGUACATE (\*)** \$26.00

Salmon, green mojo and avocado



**BACALAO AL ESTILO DEL CHEF (\*)** \$32.00

Chefs style cod



**LUBINA CON VERDURITAS (\*)** \$36.00

Branzino, mussels and vegetables and alioli



## CARNES

**SMASH BURGUER CALA MILLOR** \$18.00

Two Black Angus patties, bacon, melted cheese, caramelized onion and CalaMillor Sauce



**CACHOPO CON SU GUARNICIÓN (\*)** \$28.00

Spanish cachopo, manchego cheese, Iberian ham and homemade potatoes



**CARRILLERAS IBÉRICAS AL PEDRO XIMÉNEZ** \$38.00

Iberian pork cheeks with Pedro Ximenez wine sauce



**BALLOTINE DE COCHINILLO, VELOUTÉ Y TARTAR DE PIQUILLOS** \$45.00

De-boned suckling pig with piquillo peppers tartare



**NY STEAK DE 8 Oz (\*)** \$30.00

New York steak served with homemade potatoes

**SOLOMILLO, MEDALLÓN DE FOIE Y SALSA DE VINO TINTO (\*)** \$49.00

Filet mignon with red wine sauce and foie



## ALLERGEN LEGEND



Milk



Wheat



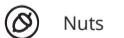
Sesame Seeds



Eggs



Soy



Nuts



Fish



Shellfish



Spicy



Coconut



## ARROCES Y FIDEUAS (FROM 11:30AM)

**ARROZ MELOSO DE MARISCOS Y CALAMAR CON EMULSIÓN DE MEJILLONES (\*)** \$28.00

Seafood and squid creamy rice with mussels emulsion



**ARROZ MELOSO ESTILO RISOTO DE SETAS Y TRUFA** \$28.00

Mushrooms truffled risotto with Spanish cheese



**PAELLA A BANDA DE MARISCOS (MÍN. 2 PERSONAS) \$28 PER PERSON**

Seafood paella (\*)



**PAELLA DE VERDURAS (MÍN. 2 PERSONAS) \$24 PER PERSON**

Vegetables paella



**FIDEUÁ NEGRA (MÍN. 2 PERSONAS) (\*) \$28 PER PERSON**

Shrimp, calamari and squid ink fideua with aioli



**FIDEUÁ IBÉRICA CON TOQUE AHUMADO (MIN. 2 PERSONAS) \$32 PER PERSON**

Iberian cuts fideua with smoked paprika mayonnaise



## SIDES

**PATATAS FRITAS** \$7.00

French Fries



**VERDURITAS SALTEADAS** \$8.00

Sauteed vegetables



**PAN TUMACA** \$8.50

Bread with tomato spread and EVOO



**CESTA DE PAN** \$3.90

Side of bread with EVOO



**PATATAS TRUFADAS** \$12.00

Truffled fries



**PARTMENTIER DE PATATA** \$8.00

Creamy mashed potato

