

GASTROBAR  
**IBERIA**

by Ángel Pando



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**SALADS**



Eggs with Olive Oil Tuna, Mayo and Dry Tomato Pureé

8,00€

Waldorf with Granny Smith Apple Foam

8,00€

## THE CHARCUTERIE

45gr of Iberian Cured Ham  
Arturo Sánchez

10,00€

Selection of Cheeses

19,00€

## THE PEN

The other Potato Omelette

8,00€

Foie Gras Micuit with Nougat  
and Mascarpone Mousse

14,00€

Spinach and Goats cheese  
croquettes

8,00€

## MEATS

Aged Beef Ribeye with  
Roasted Sweet Potato

24,00€

Marine Beef Tripe Stew

12,00€

Iberian Pork Shoulder, Sheep  
Cheese Milk & Wok  
Vegetables

14,00€

## LORD SANDWICH

Beef Burger with Iberian Ham,  
Sheep Cheese and Confit Onion

12,00€

Steak Tartare Burger

14,00€

Pork Shoulder, Honey Cheese &  
Pinenuts, Rocket Salad & Cherry  
Tomatos Baguette

6,00€

## FROM OUR SEA

Wasabi, Cucumber and  
Kimchee Salmon Tartare

9,00€

Fried Squid with Brie Cheese  
and Black Olives Tapenade

9,00€

Smoked Octopus with Piquillo  
Peppers Pureé

14,00€

Marinated Sardines Terrine

9,00€

Fish Tempura with Lime Foam

9,00€

## *A Sweet Dream*

Fruit Salad in different textures

7,00€

Salted Brownie with Vanilla Ice-Cream

5,00€

21<sup>st</sup> Century Cheese Cake

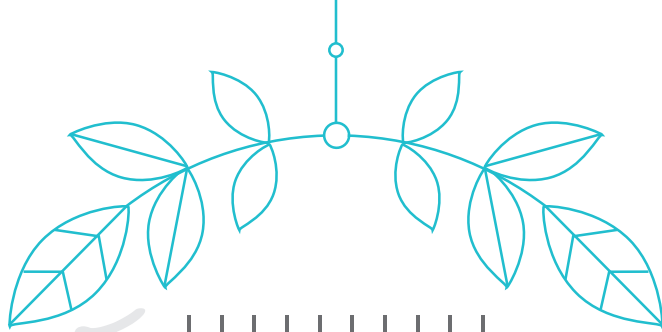
7,00€

WE HAVE  
INFORMATION  
ABOUT ALLERGENS



Bread  
Service

2,00€



## MARKET MENU



**BREAD AND OLIVE OIL  
2 TAPAS  
DAILY SPECIAL  
DESSERT**

**14,00€**

*by Angel Pardo*