



CALA GRACIONETA

CHIRINGUITO

TO START

TO SHARE

BREAD AND ROASTED GARLIC ALIOLI

GRILLED PUMPKIN WITH BURRATA & CARAMELIZED SEEDS

GRILLED AUBERGINE WITH YELLOW PEPPER EMULSION & CUCUMBER

FRIED CALAMARI WITH TARTARE SAUCE

POTATOES WITH GUACAMOLE & PICO DE GALLO SAUCE

MAINS

TO SHARE

GRILLED SEABASS

DRY AGED FRISIAN RIBEYE ON THE BONE OR NEBRASKA FLANK STEAK

CRISPY FREE-RANGE CHICKEN

VEGAN OPTION: VEGETABLE RICE

SIDES BOARD

CARAMELIZED LEEK WITH ANCHOVIES & CITRIC SAUCE

GRILLED ASPARAGUS WITH PEPPER

HOMEMADE FRIES

DESSERT

TO SHARE

CHOCOLATE

GRILLED PINEAPPLE WITH CILANTRO SYRUP
AND MANGO SORBET (V)

160€