



# CALA GRACIONETA

CHIRINGUITO

## TO START

*TO SHARE*

BREAD AND ROASTED GARLIC ALIOLI

POGET OYSTERS N°2

CAVIAR OSCIETRA

TOMATO SALAD WITH BURRATA

GRILLED AUBERGINE WITH YELLOW PEPPER EMULSION & CUCUMBER

FRIED CALAMARI WITH TARTARE SAUCE

## MAINS

*TO SHARE*

GRILLED SEABASS

WAGYU SIRLOIN

NEBRASKA FLANK STEAK

*VEGAN OPTION: VEGETABLE RICE*

## TABLA DE GUARNICIONES

CARAMELIZED LEEK WITH ANCHOVIES & CITRIC SAUCE

GRILLED ASPARAGUS WITH PEPPER

POTATOES WITH GUACAMOLE & PICO DE GALLO SAUCE

## DESSERT

*TO SHARE*

CHOCOLATE

CREAMY MASCARPONE WITH AMARENAS

GRILLED PINEAPPLE WITH CILANTRO SYRUP AND MANGO SORBET (V)

**220€**