

CARTA

APPETIZERS

Olive Oil Bread

Flaky bread with aioli and olives
(1)

8,50€

100% Iberian Bellota Ham

Knife-cut.

38,00€

López Anchovies (the best)

Served on brioche with smoked butter.
(1, 2, 3, 5, 10)

6,90€

COLD STARTERS

Red Tuna Tartare

Marinated red tuna with sesame oil, soy, dashi, and avocado.
(1, 2, 3, 6, 8, 10, 11)

28,00€

Salmon & Avocado Tartare

Fresh salmon cubes with avocado, quail egg, and wasabi tobiko pearls.
(1, 2, 3, 6, 8, 10, 11)

26,00€

Scallop and Foie Tiradito

Scallop with caramelized foie, tomato foam, and mango tiger's milk.
(2, 7, 10)

18,00€

Salmon Tiradito

With citrus ponzu, fried wakame, mango cubes, ikura, and avocado purée.
(1, 2, 6)

18,00€

SALADS

Our Burrata

Stracciatella from Puglia with truffle honey, candied pine nuts, fresh basil, and fig carpaccio..
(8,10)

19,00€

Payés Tomato Salad

Ibizan tomato with arbequina olive oil, fresh grapes, tuna belly, and sprouts.
(2)

16,00€

HOT STARTERS

Wild Prawn Tempura

With Lebanese sauce on guacamole base (10 pcs).

(1, 2, 3, 4, 9)

24,00€

Peking Duck Taco

Lacquered duck taco with spring onion and coriander (3 pcs).

(1, 3, 5)

22,00€

Andalusian-style Calamari

(1, 7)

26,50€

Cured Beef Croquettes

With truffle mayo (4 pcs).

(1, 3, 10)

18,00€

Pork Gyozas

Steamed pork and vegetable dumplings with yakiniku sauce.

(1, 3, 4, 5, 6, 7, 8, 9, 10)

18,00€

Oxtail Brioché

Brioché filled with oxtail and apple compote, served with its emulsified jus (2pcs).

(1, 3, 8, 10)

18,00€

Crazy Nachos

With guacamole, chili con carne, sour cream, cheese sauce, and pico de gallo.

(1, 3, 8, 10, 11)

23,00€

GRILLED / BOILED SEAFOOD

Grilled Red Prawn (Recommended for 2 people)

With rustic potatoes and fried eggs — a perfect texture and flavor contrast.

(3, 4)

34,00€

Grilled Octopus

On creamy potato purée, finished with arbequina oil and smoked paprika.

(7, 10)

28,00€

GRILLED / SALTED FISH

Grilled Salmon

27,00€

With mild coconut curry sauce and a crispy pistachio crust.

(2, 5, 8, 11)

Wild Turbot from Vigo

S/M

Prepared in its own collagen pil-pil sauce, ideal for sharing (1kg for 2).

(2)

Aquanaria Sea Bass (Salted or Grilled)

S/M

Perfectly cooked whole sea bass (1.2kg for 2).

(2)

THE FINEST MEATS

Frisona Beef Loin

29,50€

400g grilled, 40-day aged Frisona beef loin for deep flavor.

Frisona Beef Chop

110,00€

1kg grilled, 40-day aged — unique texture and deep taste.

Payés Chicken

23,00€

Marinated and slow-cooked, then grilled for tender texture and rich flavor.

SIDES 6,50€

You can choose one of our side dishes to accompany your main course. Each of these sides has been carefully selected to perfectly complement your meats, fish, or seafood.

- Grilled vegetables
- Live lettuce with lemon vinaigrette.
- Caramelized piquillo peppers.
- French fries.
- Potato purée.
- White rice.

RICE DISHES

Min. 2 people, price per person

Valencian Paella - The Original

38,00€

Traditional paella with or without rabbit (limited portions daily).

Baked Rice in Paella

38,00€

With black pudding, blanquet, tomato, chickpeas, ribs, pancetta, and potatoes.

(1, 5, 6, 10)

Grilled Picanha & Rosemary Paella

39,00€

With grilled picanha and a hint of rosemary.

(1, 5)

Lobster Rice

55,00€

With fresh lobster cooked to perfection.

(1, 4, 5)

Senyoret Rice

52,00€

Valencian rice with shell-free seafood for easy eating.

(1, 2, 4, 5)

Scarlet Prawn Rice

55,00€

Grilled rice with fresh scarlet prawns and lime aioli.

(1, 4, 5)

SUSHI

NIGIRIS

O-toro

5,00€

With dashi mayo and black tobiko.

(1, 2, 3, 5, 6)

Salmón Aburi

4,00€

With teriyaki and salmon roe.

(1, 2, 3, 6)

Wagyu

5,00€

Mini wagyu burger with chives and teriyaki sauce.

(1, 3, 6, 9, 10)

Uzura

4,00€

Quail egg with truffle pâté..

(1, 3, 6)

FUTOMAKIS (5PCS).

Futomaki frito con pankó

Salmon, cream cheese, avocado, teriyaki, spicy mayo, red tobiko.

(1, 2, 3, 6)

23,00€

URAMAKIS (8PCS).

Dragón Roll

Fried shrimp, avocado, O-toro topping, teriyaki & yakiniku, crispy fried onion.

(1, 2, 4, 6)

25,00€

Dragón Fire Roll

Cucumber, avocado, cream cheese, Akami (tuna) topping, spicy kimchi sauce, fried onion.

(1, 2, 6, 11)

23,00€

Ocean Roll

Tuna, salmon, avocado, toasted sesame topping, crispy arugula, spicy mayo.

(2, 3, 9)

23,00€

POKE BOWL

- Rice base with wakame, edamame, cherry tomato, mango, soy sauce, and choice of salmon or tuna.
- **Extras:** spicy, soy, or avocado.

(1, 2, 6)

24,00€

BURGER & SANDWICH

Sandwich Club

Chicken breast, bacon, lettuce, tomato, cheddar, fried egg, and Zazú sauce.

(1, 3, 10)

26,00€

Burger Zazú

180g beef, goat cheese, cheddar, bacon, tomato jam, and brioche bun.

(1, 3, 10)

25,00€

Burger Mufasa

180g aged beef, crispy smoked bacon, iceberg, foie, aged gouda, truffle mayo, brioche.

(1, 3, 10)

26,00€

Burger Pumba

160g beef, bacon, fried egg, cheddar, BBQ sauce, brioche bun.

(1, 3, 10)

25,00€

Nala Veggi

Beyond pea-based veggie burger, caramelized onion, guacamole, batavia lettuce, tomato, brioche bun.

(1, 3, 6, 10)

23,00€

DESSERTS

Creamy Cheesecake

Jose's special recipe.
(1, 3, 10)

11,50€

Memory Box (Recommended for 2 people)

Your childhood desserts:

- Childhood treats:
- Caramel cream-filled Bollicao
- Chocolate puff pastry "Huesito"
- Pistachio & chocolate Phosquito
- Raspberry "Pantera Rosa"

(1, 3, 6, 10)

28,00€

Chocolate Cake

Lotus fondant with salted caramel ice cream and grilled croissant.
(1, 3, 6, 10)

13,00€

Grandma's Tiramisu

Coffee jelly, mascarpone, cocoa paper.
(1, 3, 6, 10)

12,00€

Seasonal Fruit

Pineapple, watermelon, melon, raspberry, passion fruit, currants.

22,00€

Madagascar Vanilla Ice Cream

(3, 10)

8,50€

- **Extras:** Nutella, dark chocolate, vanilla or salted caramel ice cream. 5.00€

ALLERGENS

1. Gluten
2. Fish
3. Eggs
4. Crustaceans

5. Sulphites
6. Soy
7. Molluscs
8. Tree nuts

9. Sesame
10. Dairy
11. Mustard

