

Finca La Plaza

R E S T A U R A N T

STARTERS

- | Rustic bread, Datterino tomato, lemon, basil 10
- Santoña Cantabrian '00' anchovies 19
- Bluefin tuna tartare, mango caviar, brioche, spicy sauce 33
+ 30 € Oscietra Imperial Caviar 10gr
- | Spinach and pine nut croquettes, harissa sauce 12
- 'Joselito' acorn-fed Ibérico ham, warm fig bread, tomato 36
- Shrimp salad, fried 'payés' egg 18
- | Sweet and sour spinach salad with sesame 18
- || Miso-glazed aubergines with stracciatella cheese 20
- | Asparagus, bimi and broccoli with orange, sweet and sour tahini sauce 18
- | Pan-fried artichoke, black truffle 26

MAINS

ASK OUR STAFF FOR THE FISH AND MEAT SPECIALS OF THE DAY

- | 'Rigatoni' pasta made from durum wheat semolina with black truffle 32
- | Seasonal mushroom risotto, kimchi mayonnaise and black garlic 30
+ 30€ Black truffle
- Grilled octopus with Ibizan potato, celeriac smooth cream, citrus crush 35
- Red prawn tempura, zucchini flowers, ginger ponzu sauce 38
- Sea bass 'a la espalda' cooked over charcoal, Mediterranean garnish 45pp
- Dentón fish with American sauce and low-temperature leek 40
- 'Payés' egg, Oscietra caviar, straw potatoes 40
- Grilled Wagyu beef skirt steak, papaya pico de gallo 46
- Beef steak tartare, panipuri 32
+ 30€ Black truffle
- 'La Finca' beef Wellington 45
- 'Payés' chicken au jus with foie gras 32
- Iconic smoked pork rib 'hot-dog' 28
- Salt cooked carabinero prawn 28 per unit

SIDES

- | 'Pont Neuf' Potatoes 14
- | Grilled asparagus 10
- | Traditional smashed potato 10
- | Spinach, soy sauce 10

| Vegan || Vegan option available

Allergen information available on request · VAT included · 10% discretionary service charge.