

UNO MAS

Dinner menu

Para picar

Le Levain bread and Hojiblanca olive oil	€3.80
Olives	€4.00
Gilda	€4.00
Almonds	€4.50
Padrón peppers	€6.00
Cecina croquetas	€7.00
Salt cod croquetas	€9.00
Squid á la plancha	€10.00
Salchichon Ibérico	€10.00
Mussels in escabeche (tin)	€10.00
Chorizo Ibérico	€10.00
Jamon Ibérico (paleta)	€15.00

Starters

Potato and onion tortilla	€10.00
Ox tongue, violet mustard, chicory and foie gras	€11.00
Crispy pig's trotter, smoked eel, apple and horseradish	€11.00
Chargrilled asparagus, romesco and St. Tola ash	€12.00
Red mullet rice	€12.00
Scallop ceviche, blood orange and ginger	€14.00

Mains

Roast cauliflower, slow cooked egg, hen of the woods and blue cheese	€20.00
Whole John Dory, purple sprouting broccoli, mussels and seaweed	€27.00
Lamb chop, crispy belly, aubergine, wild garlic and olive	€28.00
Octopus, kale, potato and violet garlic	€29.00
Salt aged Delmonico, beef dripping potatoes and Béarnaise (serves two)	€68.00

Sides

Crispy Maris Piper potatoes, rosemary and garlic	€4.50
Kohlrabi, watercress, chicory and dill	€4.50
Hispi cabbage á la plancha, brown butter and almonds	€4.50
Little gem, smoked pancetta and Manchego	€6.00

Desserts

Dark chocolate and olive oil ganache	€7.00
Flan de queso	€7.00
Milhojas	€7.00
Walnut, PX and raisin ice cream	€5.00
Aged Manchego, Valdeón blue and Monte Enebro	€4.00 each