

## PARA ABRIR BOCA

**CROQUETTES** 2,00  
Roasted Chicken, Boletus and truffle, Chop Croquette or Iberian Ham (Gluten free option)



**COMBO CROQUETTES** 7,00



**MATRIMONIO TIZNE** 3,00



**MARINERA DREXCO** 3,00  
with cantabrian anchovy.



**CABALLITO** 3,50  
wrapped in guanciale. (Gluten free option)



**TIZNE - CURED MULLET ROE** 13,00  
with carasatu. (Gluten free option)



**CHEESES** 17,00  
Selection of cheeses. Different denominations.



## PARA COMPARTIR

**TACOS AL PASTOR** 9,50  
with grilled pineapple.



**TORREZNO IBÉRICO TIZNE** 10,00

**LEEKS IN JOSPER** 11,50  
with bacon veil and smoked cheese.



**MURICAN PORK SOBRASADA AT JOSPER** 12,00  
accompanied by figs.



**EGGPLANT IN JOSPER** 12,50  
Eggplant with pesto, red miso and pine nuts



**RAFF TOMATO WITH SALTED TUNA** 14,50  
and "chupadedos" olives.



**TORTILLA VAGA** 14,00  
con papada de Chato, portobello y ajo tierno.



**CRISPY CODFISH** 14,95  
sazonado con Zumaque.



**ARTICHOKES** 17,00  
Cardo y chiquillo.



**FISH DAILY TIRADITO** 19,00  
with pistachio, shitake and lime kaffir oil.



**CATALANA OF RED TUNA** 20,00  
in glass bread. (Gluten free option)



**STEAK TARTAR OF DRY AGED STEAK** 22,00  
(Gluten free option)



Servicio de pan 1,50

## GUARNICIONES

**FRIED POTATO** 4,00

**RATTÉ FRIED POTATO** 5,50  
with chimichurri spices.

**PIQUILLO PEPPERS CONFIT** 8,00  
in beer.



## PESCADOS

**BONITO CONFIT** 19,00  
with salad of fennel, shallot and couscous.



**SALMON IN JOSPER** 19,00  
snow peas, avocado and shichimi togarashi.



**RED TUNA MORRILLO** 31,00  
marinated in our barbecue sauce tizne accompanied by piquillo peppers and onion confit.



**BAKED SEA BASS** 60,00



## CARNES

**BURGER TIZNE** 15,00  
180 g beef burger with our bbq tizne sauce, tomato, lettuce, pickle relish and Juanito Baker brioche.



**STEAK IBÉRICA** 18,00

shallot and orange sauce.

**TIZNE RIBS** 20,00

accompanied by Asian vegetables.



**STEAK** 25,00

european breed

**CACHOPO** 28,00  
with smoked butter and fried eggs.



**STEAK ANGUS** 32,00

500g.

**STEAK DRY AGED** 60€/kg  
european breed with more than 60 days of maturation.

## POSTRES

**CACAO BEAN** 8,00



**LEMON CAKE** 6,00  
with yuzu sphere. (Gluten free option).



**BAKED CHEESECAKE** 8,50

