

L o b B y T o Snack Bar

Tapas, starters and mains to share

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| "Gilda", smoked sardine and pickled peppers | (e/unit) 6€ |
| Homemade mini squid brioche | (e/unit) 6€ |
| Gillardeau Oyster | (e/unit) 5€ |
| Jamón de bellota with tomato and toasted bread | 29€ |
| "Our bravas". Spicy, crispy, and tender thick-cut potato | 8€ |
| Fried green peppers with flaky salt | 6€ |
| Creamy artisan Iberian ham croquettes | 10€ |
| Low temperature egg, boletus, and foie cream | 22€ |
| Burrata and pesto salad | 16€ |
| Poultry liver smooth 'pate' and foie with sour dough toasts | 12€ |
| Smoked torreznos, slices of thick crispy pork belly | 10€ |
| Tuna tartare, seaweed mayonnaise | 22€ |
| Steak tartare Escoffier style | 24€ |
| Cantabric sea anchovies | 16€ |
| Seabass ceviche | 22€ |

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| Red mullet, fennel, and white chocolate foam | 28€ |
| Suckling pig, chestnut purée, and tamarind sauce | 28€ |
| Sirloin steak, foie gras and red onion | 30€ |
| Gran Hotel Inglés hamburger | 20€ |
| Old cow entrecote, french fries, chimichurri sauce | 26€ |
| Winter rice with partridge and Wagyu carpaccio | 24€ |
| Rice stew with red prawns | 26€ |
| Black rice with Potera squid | 23€ |

Sweet Entertainments

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| Chocolate coulant | 9€ |
| French toast with vanilla ice cream | 9€ |
| Fresh fruits | 12€ |
| Apple pie vanilla ice cream (for 2 people) | 16€ |

