

# FLAMMA

PARRILLA Y VINOS

## STARTERS

WAGYU CECINA.	Half 18 €   Whole 25 €
GILDA.	2,5
CECINA CROQUETTE.	2,5
DUCK NIKETA with five Chinese spices and smoked duck breast.	3,5
HAND-CURED ANCHOVY AND SMOKED BUTTER.	6
AJOBLANCO WITH SEMI-DRIED TOMATO TARTARE and basil hollandaise.	14
MUSSELS in a slightly spicy marinera sauce.	18
SEA BASS CARPACCIO with red wine salt, hazelnut vinaigrette, and pickled fennel.	19
CHARGRILLED ARTICHOKES with pine nut escabeche from Pedrajas.	18
CHARGRILLED LEEK with chive hollandaise and cecina.	16
RED BELL PEPPER with tuna belly.	16
TRIPLE AND SNOOT STEW.	18
CHARGRILLED BIKINI SANDWICH with wild boar head and truffled cheeses.	12
BRAISED OXTAIL CANNELLONI with boletus béchamel.	15

## GRILL

LAMBSKEWER.	25
IBERIAN PORK SKEWER.	21
MARINATED IBERIAN PORK SHOULDER with sliced portobello mushrooms.	22,5
ALISTE VEAL CHOP.	48
GRILLED LAMB CHOPS (subject to availability).	28

## SIDERS

FRENCH FRIES.	5,5
BABY POTATOES.	6,5
RAFT TOMATO AND IBERIAN HAM SALAD with pickled green chili (piparra).	12
FRESH LETTUCE, TOMATO AND ONION SALAD.	8

## DESSERTS

LEMON IN TEXTURES.	8
RASPBERRY ILLUSION (cheesecake mousse, violet and raspberries).	10
PINEAPPLE ILLUSION (tiramisu mousse and coffee ice cream).	10
PASSION FRUIT ILLUSION (passion fruit mousse, sesame sponge cake, and licorice toffee).	10
CREAMY COCONUT RICE PUDDING with red berries.	8
70% BELGIAN CHOCOLATE CAKE.	8

Prices in € | Bread: €1.9