

FLAMMA

PARRILLA Y VINOS

STARTERS

WAGYU CECINA	HALF PORTION 18€ FULL PORTION 26€	
Cured and sliced Wagyu meat		
GILDA	2,5	
Pickled skewer made with anchovies		
WAGYU CECINA CROQUETTE	2,5	
DUCK NIKETA	3,5	
Chinese five-spice croquette with smoked duck breast		
HAND CLEANED ANCHOVY	6,5	
With smoked butter		
AJOBLANCO WITH TOMATO TARTARE	5	
Cold almond and garlic soup with basil hollandaise and toasted bread		
MUSSELS	18	
In a lightly spicy seafood sauce		
SEA BASS CARPACCIO	19	
With red wine salt, hazelnut vinaigrette and pickled fennel		
GRILLED ARTICHOKE	18	
With pickled Pedrajas pine nuts		
GRILLED LEEK	18	
With chive hollandaise, beurre blanc and cured beef		
TRIBE, TROTTER AND SNOOT STEW	20	
With chorizo		
ROASTED RED PEPPER	18	
With tuna belly		
GRILLED BIKINI SANDWICH	14	
With Iberian "Cabeza de jabalí" and truffled cheese		
OXTAIL STEW "LASAGNA"	22	
With boletus béchamel sauce and black trumpet mushrooms		

OUR SIGNATURE GRILL

MILK-FED LAMB SKEWER	26
Churro-breed lamb from Mannix restaurant	
IBERIAN PORK SKEWER	22
Marinated Iberian pork neck	
MARINATED PORK SHOULDER	24
With sliced portobello mushrooms	
BEEF CHOP	52
Aliste veal chop	
GRILLED MILK-FED LAMB CHOPS	28
(Subject to availability)	

SIDES

FRENCH FRIES	6
BABY POTATOES	7
Roasted and fried with spicy sauce	
RAFT TOMATO AND IBERIAN COLD CUTS SALAD	12
With piparra peppers and red onion	
GREEN SALAD	8
With tometoe and onion	

DESSERTS

LEMON TEXTURES	9
With yuzu ice cream and Tajín seasoning	
RASPBERRY TROMPE-L'OEIL	11
Cheesecake mousse, violet and raspberries	
PINEAPPLE TROMPE-L'OEIL	10
Tiramisu mousse and coffee ice cream	
PASSION FRUIT TROMPE-L'OEIL	11
Passion fruit mousse, sesame sponge cake and liquorice toffee	
CREAMY RICE PUDDING	9
With kaffir lime, peanut cream, mango and crispy rice	
CHOCOLATE CAKE	9
Made with 70% Belgian chocolate	

PRICES IN € | BREAD 1,9