

# FLAMMA

PARRILLA Y VINOS

## STARTERS

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<b>WAGYU MEAT</b> Cured and sliced	HALF PORTION 18€   FULL PORTION 26€
<b>GILDA</b> Anchovies pickled skewer	2,5
<b>WAGYU CROQUETTE</b>	2,5
<b>DUCK CROQUETTE</b> Duck breast croquette	3,5
<b>HAND CLEANED ANCHOVY</b> With smoked butter	6,5
<b>AJOBLANCO WITH TOMATO TARTARE</b> Cold soup with basil hollandaise	15
<b>MUSSELS</b> In a lightly spicy seafood sauce	18
<b>SEA BASS CARPACCIO</b> With hazelnut vinaigrette	19
<b>GRILLED ARTICHOKE</b> With pine nuts	18
<b>GRILLED LEEK</b> With hollandaise, beurre blanc and beef	18
<b>TRADITIONAL STEW</b> With chorizo	20
<b>ROASTED RED PEPPER</b> With tuna belly	18
<b>GRILLED BIKINI SANDWICH</b> With cold cut and truffled cheese	14
<b>OXTAIL STEW "LASAGNA"</b> With boletus béchamel and mushrooms	22

## OUR SIGNATURE GRILL

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<b>LAMB SKEWER</b> Traditional lamb	26
<b>IBERIAN PORK SKEWER</b> Marinated Iberian pork	22
<b>MARINATED PORK SHOULDER</b> With sliced mushrooms	24
<b>BEEF CHOP</b> Aliste veal chop	52
<b>GRILLED LAMB CHOPS</b> (Subject to availability)	28

## SIDES

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<b>FRENCH FRIES</b>	6
<b>BABY POTATOES</b> Roasted and fried with spicy sauce	7
<b>TOMATO SALAD</b> With peppers and red onion	12
<b>GREEN SALAD</b> With tomato and onion	8

## DESSERTS

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<b>LEMON SPECIAL DESSERT</b> With yuzu ice cream and Tajín seasoning	9
<b>RASPBERRY SPECIAL DESSERT</b> Cheesecake mousse, violet and raspberries	11
<b>PINEAPPLE SPECIAL DESSERT</b> Tiramisu mousse and coffee ice cream	10
<b>PASSION FRUIT SPECIAL DESSERT</b> Passion fruit mousse with liquorice toffee	11
<b>CREAMY RICE PUDDING</b> With peanut cream, mango and crispy rice	9
<b>CHOCOLATE CAKE</b> Made with 70% Belgian chocolate	9

PRICES IN € | BREAD 1,9