

FLAMMA

PARRILLA Y VINOS

STARTERS

WAGYU MEAT	HALF PORTION 18€ FULL PORTION 28€
GILDA Anchovies pickled skewer	2,5
WAGYU CROQUETTE	2,5
DUCK CROQUETTE Duck breast croquette	3,5
HAND CLEANED ANCHOVY With smoked butter and Brioche	6,5
AJOBLANCO WITH TOMATO TARTARE Cold soup with basil hollandaise	15
MUSSELS IN TRADITIONAL SEAFOOD SAUCE With Thai Red Curry hot sauce	18
SEA BASS CARPACCIO With hazelnut vinaigrette	19
GRILLED ARTICHOKE With pine nuts	18
GRILLED LEEK With hollandaise, beurre blanc and beef	18
TRADITIONAL STEW With chorizo	20
ROASTED RED PEPPER With tuna belly	18
GRILLED BIKINI SANDWICH With cold cut and truffled cheese	14
OXTAIL STEW "LASAGNA" With boletus béchamel and mushrooms	22

OUR SIGNATURE GRILL

OUR SIGNATURE DISH

LAMB SKEWER Traditional lamb	26
IBERIAN PORK SKEWER Marinated Iberian pork	22
MARINATED PORK SHOULDER With sliced mushrooms	24
BEEF CHOP Aliste veal chop	55
GRILLED LAMB CHOPS (Subject to availability)	28

SIDES

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

DESSERTS

THE CREAMIEST CRÈME CARAMEL IN THE WORLD Vanilla crème caramel with Goose Egg Yolks	8
LEMON SPECIAL DESSERT With Yuzu Ice Cream and Tajín	9
RASPBERRY SPECIAL DESSERT Cheese Mousse with Violet and Raspberries	11
PIEDMONT HAZELNUT CHEESECAKE	9
PASSION FRUIT SPECIAL DESSERT Passion fruit mousse with liquorice toffee	
CREAMY RICE PUDDING With peanut butter, mango and crispy rice	9
BELGIAN DARK CHOCOLATE CAKE (70% COCOA) With Peanut Ice Cream	9

PRECIOS EN € | PAN 1,9