

FLAMMA

PARRILLA Y VINOS

STARTERS

WAGYU MEAT HALF PORTION 18€ | FULL PORTION 28€

GILDA 2,5
Anchovies pickled skewer

WAGYU CROQUETTE 2,5

DUCK CROQUETTE 3,5
Duck breast croquette

HAND CLEANED ANCHOVY 6,5
With smoked butter and Brioche

AJOBLANCO WITH TOMATO TARTARE 15
Cold soup with basil hollandaise

MUSSELS IN TRADITIONAL SEAFOOD SAUCE 18
With Thai Red Curry hot sauce

SEA BASS CARPACCIO 19
With hazelnut vinaigrette

GRILLED ARTICHOKEs 18
With pine nuts

GRILLED LEEK 18
With hollandaise, beurre blanc and beef

TRADITIONAL STEW 20
With chorizo

ROASTED RED PEPPER 18
With tuna belly

GRILLED BIKINI SANDWICH 14
With cold cut and truffled cheese

OXTAIL STEW "LASAGNA" 22
With boletus béchamel and mushrooms

OUR SIGNATURE GRILL

OUR SIGNATURE DISH

LAMB SKEWER 28
Traditional lamb

IBERIAN PORK SKEWER 22
Marinated Iberian pork

MARINATED PORK SHOULDER 24
With sliced mushrooms

BEEF CHOP 55
Aliste veal chop

GRILLED LAMB CHOPS 28
(Subject to availability)

SIDES

FRENCH FRIES 6

BABY POTATOES 7
Roasted and fried with spicy sauce

TOMATO SALAD 12
With peppers and red onion

GREEN SALAD 8
With tomato and onion

DESSERTS

THE CREAMIEST CRÈME CARAMEL IN THE WORLD 8
Vanilla crème caramel with Goose Egg Yolks

LEMON SPECIAL DESSERT 9
With Yuzu Ice Cream and Tajín

RASPBERRY SPECIAL DESSERT 11
Cheese Mousse with Violet and Raspberries

PIEDMONT HAZELNUT CHEESECAKE 9

PASSION FRUIT SPECIAL DESSERT
Passion fruit mousse with liquorice toffee

CREAMY RICE PUDDING 9
With peanut butter, mango and crispy rice

BELGIAN DARK CHOCOLATE CAKE (70% COCOA) 9
With Peanut Ice Cream

PRECIOS EN € | PAN 1,9