

TRIVIO

Croquetas (4 units) (1,2,4) : Bechamel and Joselito ham croquettes, awarded as the best croquette in the world in 2016. Very crunchy on the outside and very fluid on the inside. **8,00€**

Ensalada cogollos (3,4,6) : Lettuce hearts confit in butter, peanut butter and peanuts with black garlic mousse and creamy herbs **12,50€**

Tartar Salmón (2,3,7,5) : grilled avocado, red onion, and salmon with sesame sauce and trout roe with a tear of wasabi mayonnaise. **15,00€**

Gyoza (1,2,3,4,5,6,7) : Steamed and grilled chicken and vegetable gyoza accompanied by hoisin sauce. **14,50€**. 🕒

Saam (1 *,2*) : Romaine lettuce hearts stuffed with teriyaki marinated pancetta, served with tartar sauce and pico de gallo (minced tomato, onion and coriander). **13,50€**

Crujıtaco (1,2,3,5) : Wheat bread with marinated tuna, tartar sauce and pickled onion. **14,50€**

Bocadillo cubano (1,2,3,4,6) : Brioche bread with cochinita pibil (traditional Mexican slow-roasted pork), pickles and Manchego cheese accompanied with kimchi mayonnaise. **13,50€**

Bravas (2,4,6*, p*) : Fried potato millefeuille breaded with paprika, homemade brava sauce and toasted garlic mayonnaise. **12,00€**

Callos vegetales: Sauteed garlic, onion and carrots with stew broth and mushrooms. **18,50€**

KuBak (1,6) : Puffed rice, shredded chicken, egg macerated in soy, shiitake and stock of chicken, mushrooms and soy sauce. **14,50€**

Pollo al ajillo (2,3,4,6) : Chicken meatballs with garlic sauce and crispy potato bacabit. **14,50€**

Arroz de... (1,6) **19,50€** 🕒

Huerto (4) **19,50€**

T-Bone (4) : Simmental beef (German) with 40 days of maturation. T-Bone, American cut of chop and sirloin meat, accompanied with potatoes and fried peppers. **6,50€**

Bread (2) : **1,50€**

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Tasting Menu (30,00€)

3 Starters

Principal

Dessert

DESSERTS

Merengue cítrico: (1,2,4) Lemon ice cream merengue, yuzu crumble, ginger jelly and lemon. Lemon court and lemon powder. **6,50€**

Chicha morada: Peruvian chicha morada granita (purple corn), natural mango, mango cream and natural mint. **6,50€**

Arroz Thai: (3,4) Puffed rice with white chocolate, peanut foam, passion fruit, pineapple and habanero oil (optional). **6,50€**