

STARTERS

Marinated beef fillet carpaccio	RUSTIC ARTICHOKE, WINTER TRUFFLE	27
Motril shrimp croquettes	CANE HONEY AIOLI	26
Fried squid	JALAPEÑOS, SPICES	22
Truffled steak tartare	ON BRIOCHE BREAD, TRUFFLE SLICES	30
Almadraba tuna tartar	SOY DRESSING, CITRUS, RICE CRISPIES	34
Laminated cauliflower salad	APPLE AND SMOKED ALMONDS	22
Pink tomato salad	PIPARRA GAZPACHO, SMOKED SARDINES	24
Oyster Gillardeau N°2	POMEGRANATE PONZU · Price per unit	8
French onion soup	GRUYÈRE CROUTONS	22
Tiger prawns with garlic		36
White asparagus cream (v)	FRESH SALAD, VANILLA OIL	20
Fish or seasonal seafood soup	RED MULLET, PAPRIKA CRISP	24

MARIBEL SPECIALITIES

Josper-roasted leeks	BESO CHEESE, FOIE MICUIT, BRAVA SAUCE	25
Artichoke flower	FOIE, BURRATA AFFUMICATA	26
Classic cheese fondue	ROAST POTATOES, IBERIAN, PICKLES	36 p/p

MAINS

Duck cannelloni	ORANGE JUICE, PISTACHIO	28
Marinated Josper chicken	IN ITS OWN JUICE WITH LEMON	48
Grilled salmon	SWEET POTATO SAUCE, COCONUT	32
Mellow duck rice	SEASONAL MUSHROOMS, ROASTED LEEKS · min. 2 persons	34 p/p
Carabinero prawn linguine		55
Gorgonzola gnocchi	CARAMELISED WALNUTS, SPROUTS	28
Wild seabass “bilbaína” style	GREEN SAUCE, QUISQUILLAS SHRIMPS	42
Dover sole 500 gr.	LEMON, MAÎTRE D'HÔTEL BUTTER	48
Roasted aubergine (v)	KALAMATA TOMATO SAUCE, BASIL	26

FROM THE JOSPER

Avila chops	95/kg
Basque ribeye steak 400 G	56
Tenderloin 200 G	48
Charra cowboy 800 G	140/kg
Lamb carré ROAST AUBERGINE	48
Marucha Wagyu	42
Barrosa steak	120/kg

SAUCES: PEPPERCORN, BÉARNAISE, CHIMICHURRI, ARGENTINE

SIDES

Gratin potatoes	12
PARMESAN, THYME	
Truffled french fries	12
PAYOYO CHEESE	
Green salad	14
PIÑONES, ADEREZO DE CHALOTAS	
Spinach	12
QUESO PAYOYO	
Grilled seasonal vegetables	18
Roasted sweet potato	12
CAFÉ DE PARÍS BUTTER,	
FRESH HERB SALAD	