

## APPETIZERS

**Pan de Cristal 5**  
*Rubbed with fresh tomatoes  
and extra virgin olive oil*

**Jamón Ibérico 15/29**  
*100% bellota from  
Extremadura hand cut*

**Anchovy Fillets 12**  
*From Cantabric sea,  
served in "extra virgin"  
olive oil (4 pc)*

**Wagyu Cecina 18/34**  
*100% "Full blood" Tajima  
race*

## STARTERS

**Zen Chickpea Hummus 16**  
*Smoked eel, Kalamata olive relish and mediterranean  
herbs*  
*\*Vegan choice: Without smoked eel - 15*

**Cecina Croquettes 13**  
*With a touch of creamy foie gras and roasted apple  
chutney (4 pcs)*

**Charcoal Braised Avocado with Lobster 35** 🍴  
*Served with "Pico de gallo"*

**Vitello Tonnato 19**  
*\*With 30gr of Oscietra Caviar (+70 supplement)*

**Pork Belly Bao 16** 🍴  
*Slow cooked pork belly served with citrus and chipotle  
mayonnaise, "pico de gallo" and candied peanuts (2 pcs)*

**Braised Tender Leeks 17**  
*Served with stracciatella and candied cherry tomatoes*

**Grilled Zamburiña Scallops 29**  
*With chopped hazelnuts and Jamón Ibérico (6 pcs)*

**Causa Limeña with Octopus 21**  
*\*Vegan choice: Causa limeña with avocado and  
"Shimeji" mushrooms - 15*

## LUNCH SPECIALS

**Tortilla de Patatas 14/26**  
*Traditional / Wagyu  
Cecina and truffle*

**Jacqueline's Burger 25**  
*Topped with raclette cheese  
and "pico de gallo"*

**Rock Mussels 10**  
*Served in white wine  
sauce*

**Beef Entrecôte 28**  
*60 days dry-aged served  
with homemade fries*

## RAW

**Oysters "Special Nr. 2" 6/17/34**  
*Au Naturel or with Jacqueline sauce (1pc/3pcs/6pcs)*

**Traditional Croaker Ceviche 24**  
*With our "leche de tigre" and rocoto*

**Whole Sea Bass Sashimi 44** 🍴  
*Served with kumquat confit slices and extra virgin  
olive oil (500 gr)*

**Louis "Oscietra" Imperial Caviar 75/220/560**  
*30 gr / 100 gr / 250 gr*

**Red Shrimp Tartar 28** 🍴  
*Stracciatella, sliced almonds and seafood essence*  
*\*With 30gr of Oscietra Caviar (+70 supplement)*

**Dry-Aged Steak Tartar 28**  
*Hand cut with a touch of cured egg yolk dressing*  
*\*With 30gr of Oscietra Caviar (+70 supplement)*

**Dry-Aged Beef Filet Tataki 26** 🍴  
*Served in truffle and yuzu sauce*

🍴 - Jacqueline Signature Dish

Prices are in EUR and are subject to a 10% VAT

## FROM THE SEA

*From Sea to Table, we select the freshest and finest catches of the day.*

### **Fresh Catch of the Day S/M**

*Charcoal grilled "Donosti-style"*

### **Turbot (650 gr) 64**

*Roasted with Mediterranean herbs, served alongside mashed potatoes with coconut and lime zest.*

### **Palamós Red Shrimps (200gr) S/M**

*Grilled with extra virgin olive oil*

### **Seafood Plateau Royal 189**

*Regional lobster, razor-shell, "Palamós" red shrimps, scallops & mussels*

### **Black Cod 34**

*Marinated in miso and served with seasonal vegetables*

### **Croaker 26**

*Served with seasonal greens and emulsified "fumet"*

## MAIN DISHES

### **Paccheri di Gragnano with Seafood Sauce 24**

*Fresh "datterino" tomato sauce*

### **Spaghetti "alla Chitarra" with Lobster 79**

*Fresh "datterino" tomato sauce*

### **Rigatoni with Oscietra Imperial Caviar 118**

*Served in creamy sauce and 40 gr of Caviar*

### **Slow Cooked Lamb 32**

*Served with truffled mashed potatoes, shallots and jus*

### **Regional Beef Filet 36**

*30 days dry-aged served with potato mille-feuille and Portwine jus (200 gr.)*

### **Simmental Rib-Eye Steak 89/kg**

*60 days dry-aged charcoal grilled, served with our fries and "piquillo" peppers*

### **Black Angus Rib-Eye Steak 145/kg**

*90 days dry-aged charcoal grilled, served with our fries and "piquillo" peppers*

### **Wagyu A5 from Hida 450/kg**

*Charcoal grilled served with sides of your choice*

## SIDES

### **Jacqueline's Fries 6**

*\*With parmesan and truffle (+6 supplement)*

### **Seasonal Vegetables Stir-fry 6**

### **Mashed Potatoes with Coconut & Lime Zest 6**

### **Truffled Mashed Potatoes 7**

## DESSERTS

### **Crema Catalana with Wild Berries 12**

### **Jacqueline's Tiramisú 9**

### **The Cocoa Bean 19**

### **Crispy Puff Pastry with Vanilla Cream 9**

### **Handmade Cheesecake 10**

### **Artesanal Ice Cream 9**

*Pistachio or Chocolate*

 - Jacqueline Signature Dish

*Prices are in EUR and are subject to a 10% VAT*