



el limón  
TAPAS MENU

- Raw Oyster Nº2 / Unid. 4,5€
- Chermoula sauce 5€ - Yuzu Vinagrette 5€ - Mornay Sauce 5,5€
- Acorn-fed Iberian Ham (80g) and Sourdough Bread with Tomato 30,00€
  - Andalusian Cheese Platter with Jams 23,00€
  - Cantabrian 00 Anchovies Toast with Truffled Sheep Butter (2unids) 13,00€
  - Free-Range Poultry Pâté with Oloroso Sherry 19,00€
    - Croquettes Trilogy 6,00€
  - Cold Patatoes and Shrimp Salad with Emulsion of Their Heads 5,00€
    - Stew of Seasonal Mushrooms and Fungi 7,00€
    - Authentic Chicken Pastela, Fresh Sprout Salad with Nut and Vanilla Vinaigrette 6,00€
- Artichoke Flower with Acorn-fed Iberian Ham Mousse and PX Sauce 5,50€
  - Steak Tartare Brioche with Truffle Mayonnaise 8,00€
  - Lamb Skewer with Ras Hanut French Fries 6,50€
  - Creamy Rice with Octopus and Shrimp with Yuzu Aioli 7,50€
  - Braised Beef Cheek Maghrebi Style, Caramelized Prunes with Cinnamon and Almonds 6,00€
- Andalusian Ratatouille, Free-Range Egg, and Corn Bread Toast 6,00€
- Beef Tenderloin “Ecological” (Approx. 400gr ) Garnish of the day 29,00€

**VAT INCLUDED**

*An allergen menu is available upon request*

