













STARTERS

Spoonful of the day	7,00 / 12,00
Roasted Pepper Salad, Tomato, Red Onion, Garlic  	13,00
Caesar Lettuce with Crispy Chicken  	14,00
Berebere Salad  	15,00
Mezclum, Cherry, Apple, Nuts, Goat Cheese, Raisins, Quince, Vinaigrette	
Burrata with Pesto, Balsamic Vinegar, Tender Sprouts, Cherry, Nuts 	16,00

GROCERY

<u>Gadira</u> Tuna Mojama	9,00 / 16,00
<u>Joselito</u> Ham with Cristal Bread, Tomato	14,00 / 26,00
Coppa <u>Joselito</u> (Special House Sausage)	9,00 / 16,00
Cheeses from around the World and their Contrasts Board	10,00 / 18,00
<u>Joselito</u> Salchichón in Tacos with Fried Almonds	13,00
The Appetizer: Can of Pickled Mussels, Chips	13,00
Our Classic Anchovy Gilda	2,50
Salted Anchovy "00" Butterfly, Cristal Bread, Peppers	3,50
Amelie Fine de Claire No2 Normandy Oyster (Japo Sauce +0'7€)	4,00
Black Per Sé Baerii Caviar 30gr	45,00
Per Sé Acipenser Naccarii Caviar 30gr	57,00

TO SHARE

Russian Octopus Salad	6,00 / 10,00
Berebere Bravas Potatoes  	6,50 / 11,00
Homemade Chicken and Ham Croquettes	11,00
Fried Squid with Lime Mayonnaise	13,00
Gadira Tuna Meatballs, Green Pepper Sauce, Cream, Whisky	14,00
Berebere Hummus with Crudités, Pita Bread  	14,00
Eggplant Millefeuille with Parmesan 	15,00
Foie Micuit, Quince Cream, Toasted Brioche	15,00
Shrimp Carpaccio	16,00
Salmon Tartare, Avocado, Carasatu Bread	18,00

GADIRA BLUEFIN RED TUNA

Bluefin tuna Burger w. Tomato, Sprouts, Red Onion, Japo Mayo, Cabbage, Potato Wedges	16,90
Tuna Tartare, Burrata Cream, EVOO, Carasatu Bread	21,90
Free Range Broken Eggs, Spicy Tuna, Straw Potatoes	22,90
Tuna Tataki, Pink Tomato, Ponzu	23,90


 Vegetarian  Vegan

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RICES





45 minutes of preparation. Price per person, minimum 2 people

Vegetarian Rice, Artichokes, Asparagus, Mushrooms 	16,00
Black Rice with Cuttlefish, Shrimp, Black Garlic Mayonnaise	18,00
Octopus, Squid, Shrimp Rice	18,00
Joselito Pork Rice, Artichokes	19,00
Brothy Rice with Lobsters	25,00

CANALLA

BBQ Pork Rib Brioche, Green Leaves, Red Onion	8,00
Crab Bao Bread, Herbs, Red Onion, Kimchi Mayonnaise	9,00
Bull Tail Taco, Mushrooms, Pico de Gallo, Chipotle Sauce (2 pcs.)	10,00
<u>Gadira</u> Tuna Sirloin Roll, Japo Mayo, Jowl	10,00

FUSION

Chicken Fingers with French Fries (Kids)	9,00
Natural Guacamole, Pico De Gallo, Tortilla Chips 	11,00
Chicken Quesadilla with Mexican Salsa	12,00
Nachos with Cheese, Chili, Tex-Mex Beef 	12,00
Vegetarian Cheddar Burger, Vegetables, Soy Mayo, Sweet Potato Fries	14,00
Wok Noodles and Shrimp, Vegetables, Cashews, Soy 	14,50
Fresh Pasta Mix of Eggplant and Pumpkin, Sage, Crumble and Ricotta 	16,00

FROM THE SEA

Prawns in Pil-Pil sauce with cream	13,00
Grilled Salmon Loin, Fresh Asparagus Foam	19,00
Cod, Charcoal Peppers, Pil-pil	21,00
Grilled Octopus Leg, Potato Foam, Smoked Oil	27,00
Salt-baked Turbot (1 kg) - 40 min.	40,00

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GRILLED MEAT

Angus Burger, Cheddar, Vegetables, Sauce, Potatoes	15,00
Eco Chicken Steak, Rice with Sautéed Vegetables and Kimchi Sauce	17,90
Secreto Joselito, Gernika Pepper, Canary Potato, Red Mojo	19,90


Meats with a side of potatoes and fried peppers

Matured Beef Sirloin Entrecote 300gr.	27,00
Matured Carved Beef Tenderloin	29,00
Black Angus Nebraska Ribeye (U.S.A. Prime) 600gr.	60,00
Rubia Gallega Beef Chop, 30-Day Aging Pasture	6,90 / 100gr

Extra Garnish:

Fresh Lettuce Salad with Spring Onions	5,00
Caramelized Piquillo Peppers in the Oven	5,00
Sautéed Garden Vegetables	6,00

DESSERT

Cheesecake	6,50
Chef's Tiramisu	6,90
Chocolate Brownie with Vanilla Ice Cream	6,90
Artisanal Ice Creams 2 Flavors: Strawberry, Belgian Chocolate, Vanilla, Nougat	6,90
White Chocolate Panna Cotta, Caramel Crunch	7,50
Carrot Cake	7,50
Seasonal Fresh Fruit Tray 	12,00



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