ATMOSFERAS

MORDISCO

STARTERS AND GREENS

Strawberry gazpacho with tomato sorbet 12.90

Curry rice salad with raisins, apple and hazelnuts 14.90

Chicken salad, roast ham, mushrooms and mustard mayonnaise 14.90

Variety of tomatoes with belly and spring onion 16.20

Burrata with braised peach and pistachio vinaigrette 17.50

Green bean salad with carpier salmon, broccoli and egg yolk 15.85

Spinach salad with feta cheese, cherry, apple, mushrooms and walnuts 14.90

SIIDE DISHES

Basmati rice 3.50

Baby potato 3.50

French fries 3 50

Sautéed vegetables 4.90

TO SHARE

Olives, national variety 4.00

Ham croquettes (6 units) 12.00

Cod fritters 10.80

Salmon tataki with miso and jalapeño vinaigrette 14.20

Nachos with truffle cheddar sauce and quacamole 14.90

Our patatas bravas churros 10.20

Crispy chicken and herbs with

barbecue sauce 13.90

Braised hummus carrot 11.80

Andalusian fried fish with rocoto mayonnaise 16.10

Togsted bread with tomato 4.90

Iberian ham (80gr.) 23.80

Torrezno de Soria 8.50

Russian salad with tuna belly 12.60

Airbag of Iberian ham with tuna and black garlic (3 units) 14.00

Beef and foie carpaccio 16.20

Teriyaki rib bao with annatto and orange mayonnaise 5.80 (1 unit)

Cantabrian anchovy with brioche bread and truffle butter (1 unit) 6.00

RICE AND PASTA

Penne Bolognese 16.90

Truffled Tagliolini 18.50

Ravioli with pesto rosso and stracciatella 19.50

Seafood paella with cuttlefish and shrimp 27.90

Black rice with squid and piparra 27.30

Rice with top sirloin 28.50

(All rice dishes minimum 2 people) (All rice dishes 25 min. Approx.)

MEATS

Lacquered pork rib with baby potatoes 18.50

Plated mordisco hamburger with mushroom sauce 18.20 (no bread)

Charcoal picantón with baby potatoes 21.00

Grilled entrecotte with piquillo peppers 29.20

Peking style duck and pickles 21.10

Steak tartare with fried egg 19.50

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Sautéed squid with spinach, asparagus and chimichurri 22.50

Charcoal sea bass in donostiarra style 27.80

Prawn carpaccio with pesto and capers 19.80