



PARA ABRIR BOCA / COLD STARTERS

-  **LINGOTE DE FOIE MI-CUIT** & trompeta de la muerte y carne de membrillo..... 18.75
FOIE-MICUIT INGOT with black trumpet mushrooms and quince jelly
-  **REMOJÓN "A NUESTRO ESTILO"**..... 15.00
*OUR VERSION OF THE CLASSIC "REMOJÓN GRANADINO"
with boiled potato, cod and an orange ajoblanco cold soup*
-  **BURRATA** con pesto verde inyectado & cítricos..... 14.50
ITALIAN BURRATA with injected green pesto and citrus fruits
-  **FALSO NIGIRI DE CAUSA LIMEÑA & SASHIMI DE ATÚN ROJO**..... 18.75
FALSE NIGIRI OF CAUSA LIMEÑA & RED TUNA SASHIMI
-  **TARTAR DE ANGIULA AHUMADA** con fresas & compota de higos..... 25.50
SMOKED EEL TARTAR with strawberries & fig compote
-  **ENSALADA "EL AGUA"** con jamón de pato & shiitake escabechado..... 18.00
"EL AGUA" SALAD with duck ham and pickled shiitake
-  **ENSALADA DE VIEIRAS** con alga wakame & vinagreta de kimchi..... 17.75
SCALLOPS SALAD with wakame seaweed and kimchi vinaigrette
-  **CARPACCIO DE PULPO** con perlas de cítricos & crujiente de pistachos..... 18.00
OCTOPUS CARPACCIO with citrus pearls and pistachio crunchy



AL NATURAL SIN MÁS / FRESH

-  **STEAK TARTAR DE SOLOMILLO** de vaca vieja en panipuri & mahonesa de trufa..... 23.00
OLD BEEF SIRLOIN STEAK TARTARE in panipuri with truffled mayonnaise
-  **TARTAR DE SALMÓN** con mango & vainilla..... 19.75
SALMON TARTAR with vanilla and mango
-  **TARTAR DE GAMBA BLANCA** con gazpacho de naranja & yuzu..... 28.50
WHITE PRAWN TARTAR with orange and yuzu gazpacho
-  **TATAKI DE ATÚN ROJO** de Almadraba con alga wakame & mahonesa de wasabi..... 26.50
ALMADRABA RED TUNA TATAKI with wakame seaweed and wasabi mayonnaise

. CARMEN .

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Precios IVA incluido / Prices VAT included



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|   AGUACHILE CON CORVINA kumkuat & pepino..... | 18.50 |
| AGUACHILE WITH CROAKER , kumkuat and cucumber | |
|   TATAKI DE PEZ LIMÓN con perlas de lima limón & cebollita encurtida al maracuyá..... | 26.50 |
| LEMON FISH TATAKI with lime lemon pearls and pickled spring onion marinated with passion fruit | |
|  TARTAR DE ATÚN ROJO con trufa fresca..... | 28.50 |
| RED TUNA TARTAR with shavings of fresh truffle | |
|   CEVICHE DE VIEIRAS Y LANGOSTINO TIGRE con leche de tigre de aji..... | 20.50 |
| SCALLOP & TIGER PRAWN CEVICHE SPICY citrus-based marinade | |

ENTRANTES CALIENTES / HOT STARTERS



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|  ALCACHOFAS extra confitadas con salsa de foie & naranja deshidratada..... | 17.50 |
| CONFIT ARTICHOKEs with foie micuit cream and dried orange | |
|   NEM DE PATO VIETNAMITA con sashimi de gamba blanca & mahonesa de chipotle..... | 19.00 |
| VIETNAMESE DUCK NEM with white shrimp sashimi & chipotle mayonnaise | |
|   SAMOSAS DE AVE con curry, crema de cerezas & sweet chili con salsa de naranja..... | 17.50 |
| WAN TUN PIES FILLED with chicken meat, curry and cherry cream served with orange sweet chili | |
|   BERENJENA GLASEADA CON MISO , yogur de hierbas & bimi frito..... | 14.00 |
| MISO GLAZED AUBERGINES served with herbs yogurt and fried bimi | |
|   RISOTTO DE PORTOBELLO con cecina & rayadura de trufa fresca..... | 19.75 |
| PORTOBELLO RISOTTO made with cured beef and shavings of fresh truffle | |
|   RISO VENERE con pulpo & pan de oro de 24 kt..... | 23.50 |
| RISO VENERE with octopus and gold bread | |
|   PATA DE PULPO A LA PARRILLA con patata violeta & mahonesa Ras el Hanout..... | 25.00 |
| 1/8 OF GRILLED OCTOPUS with purple potato and Ras el Hanout mayonnaise | |
|   SETAS SALTEADAS CON PAPADA CONFITADA & crema de boletus..... | 19.50 |
| SAUTEED MUSHROOMS WITH CONFIT PORK DEWLAP and boletus cream | |

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PESCADOS / FISH

-     **TACO DE TARANTELO DE ATÚN ROJO** a la parrilla con vinagreta de pomelo y aceite de pistachos..... **26.00**
GRILLED RED TUNA with grapefruit vinaigrette and pistachio oil
-     **CORVINA ASADA** con chutney de remolacha & pera..... **24.00**
ROASTED CROAKER served with beet and pear chutney
-     **LOMO DE BACALAO CONFITADO** sobre crema de coliflor..... **21.50**
CONFIT COD LOIN with cauliflower cream
-     **VENTRESCA DE ATÚN ROJO** con gazpacho de piparra..... **30.50**
RED TUNA BELLY with piparra gazpacho

CARNES / MEAT



-    **SOLOMILLO DE VACA RUBIA GALLEGA** con foie flameado & salsa de grosellas..... **29.50**
GALICIA BLONDE COW TENDERLOIN with flamed foie and blackcurrant sauce
-     **CANELÓN DE CARRILLERA DE VACA** con chutney de mango & bechamel de gorgonzola..... **23.00**
BEEF CHEEK CANNELON with mango chutney served with gorgonzola bechamel
-    **5ª COSTILLA DE VACA FINLANDESA** al teriyaki con arroz salvaje..... **29.50**
THE 5TH FINNISH COW BONE RIB with teriyaki and wild rice
-    **AGUJA DE ANGUS** con marinada de plátano macho frito..... **26.00**
MARINATED ANGUS BEEF with fried plantain
-     **TATAKI DE VACA VIEJA AHUMADO** sobre crema de boniato y pimienta rosa..... **26.50**
SMOKED OLD BEEF TATAKI served on sweet potato cream with pink pepper
-       **PALETILLA DE CORDERO** confitado en su jugo & crema de maíz con yogur de lima y comino..... **28.50**
LAMB SHOULDER CONFIT IN ITS JUICE and corn cream with lime yogurt and cumin
-    **PRESA DE CERDO IBÉRICO AHUMADA** & shiitake y puré de boniato..... **26.50**
SMOKED IBERIAN PIG SHOULDER with shiitake and sweet potato puree

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PECADO FINAL / FINAL SIN

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| 🍷🍰🍴 | MORITO DE CHOCOLATE relleno de crema de Baileys & helado de pistacho..... | 9.00 |
| | CHOCOLATE COULANT FILLED with Baileys cream and pistachio ice cream | |
| 🍰🍴 | BANOFFEE con espuma de dulce de leche..... | 8.50 |
| | BANOFFEE with caramel sauce foam | |
| 🍷🍰 | AUTÉNTICO YOGUR ARTESANO con tierra de café y espuma de naranja sanguina..... | 8.00 |
| | AUTHENTIC ARTISAN YOGURT with coffee crumble and blood orange foam | |
| 🍰🍴 | TARTA "EL AGUA" con queso mascarpone, miel y canela..... | 8.50 |
| | "EL AGUA" PIE made with mascarpone cheese, honey and cinnamon | |
| 🍰🍴🍷🍷🍷🍰 | DELICIAS DE LA ALHAMBRA | 10.00 |
| | DELIGHTS OF THE ALHAMBRA | |
| 🍷🍰 | CRÈME BRÛLÉE DE QUESO AZUL flameado al momento..... | 8.50 |
| | BLUE CHEESE CRÈME BRÛLÉE flamed at the moment | |



Gluten



Leche



Huevo



Pescado



Cacahuetes



Frutos de Cáscara



Sulfitos



Sésamo



Apio



Crustáceos



Moluscos



Soja



Altramuces



Mostaza