

EL ALMACEN[®]

by RAIMON MORENO

THE OYSTERS OF NORMANDY N2, THE RAW'S AND THE MARINATED

NATURAL OYSTER WITH LEMON	3,00
NIKKEI OYSTER WITH SEA FOAM	4,00
TEMPERED OYSTER WITH IBERIAN FAT	4,00
OYSTER BUTTERED IN TEMPURA AND SRIRACHA 🍷	4,00
BEEF CARPACCIO "LA FINCA" O.D. MADRID WITH TARTUFATA SAUCE	12,00
STEAK TARTARE WITH MUSTARD EMULSION AND CARASATU BREAD 🍷	11,00
WILD AMBERJACK CEVICHE WITH LECHE DE TIGRE AND LIME ZEST 🍷	11,00
MARINATED DICED TUNA WITH SOY AND CITRUS	9,50

GREEN LOVERS

BURRATA CHEESE WITH AUBERGINE TARTAR AND BLACK OLIVE POWDER	9,50
THAI SALAD WITH UDON, PEANUTS AND A PINCH OF MINT	9,00
EDAMAME WITH GINGER DRESSING AND KATSUOBUSHI	6,50

TAPAS 100% HANDMADE

GRILLED OCTOPUS WITH ROMESCO SAUCE	18,00
KOREAN SSAM OF FLAMED MEAT	16,00
BEEF SKIRT STEAK WITH CREOLE SAUCE	15,00
SATAY CHICKEN WITH JASMINE RICE AND PEANUT	14,00
SWEETBREADS WITH CELERI CREAM	14,00
GRILLED QUEEN SCALLOPS WITH MOJO PICÓN	14,00
ARTICHOKES WITH TRUFFLED YOLK SAUCE AND PARMESAN CHEESE	10,00
FLAMED MARROW'S BEEF WITH CORN AND TORTILLA CHIPS	10,00
TRUFFLED EGG WITH MUSHROOMS RAGOUT AND PORK RINDS	9,00
CAUSA LIMEÑA WITH LÁGRIMA IBÉRICA 🍷	9,00
BLACK PUDDING BUN WITH FRIED QUAIL EGG	8,50
SQUID'S BLACK BAO WITH KIMCHEE MAYONAISE	8,50
CARBONARA EGG WITH GNOCCHI, SMOKED BACON AND PECORINO	8,00
FRIED POTATO WAFFLE WITH BRAVA AND ALLIOLI SAUCE 🍷	7,00
OUR ENSALADILLA RUSA	6,50
SPICY MUSSEL AIRBAG 🍷	4,00
CRISPY CONE FILLED UP WITH ENSALADILLA RUSA	2,50

SMALL CRIMES, HOMEMADE DESSERTS

TIRAMISÚ IN A COFFE MAKER	6,00
CHOCOLATE IN ANOTHER WAY	6,00
LEMON PIE	6,00
HOT DONUT	6,00
AGUA DE VALENCIA SORBET WITH PROSECCO	5,00

SWEET WINES

MOSCATEL PRIMITIVO QUILES - O.D. MONOVAR	🍷 3,00
MOSCATEL DE ALEJANDRÍA	
DULCE CRÁPULA - O.D. JUMILLA	🍷 3,00
MONASTRELL	

ECOLOGICAL SIGNATURE BREAD AND EXTRA VIRGIN OLIVE OIL LÁGRIMA ... 1.00 PER PERSON
CORKAGE SERVICE ... 5.00 PER BOTTLE

THE ORDER OF THE DISHES ARE MADE BY THE SERVICE ALLOWS US
THE ELBORATION ARE MADE AT THE MOMENT AND REQUIRE PREPARATION TIME

COCKTAILS AND APPETIZERS

NEGRONI – CAMPARI, VERMUT ROJO Y GINEBRA	5,00
AMERICANO – CAMPARI, VERMUT ROJO Y UN GOLPE DE SODA	5,00
CAMPARI TONIC – CAMPARI Y TÓNICA	5,00
CLASSIC MANHATTAN – VERMUT ROJO, WHISKY Y ANGOSTURA	5,00
DRY MARTINI – GINEBRA, MARTINI EXTRA DRY Y ANGOSTURA	5,00
SPRITZ APEROL – APEROL, PROSECCO Y UN GOLPE DE SODA	5,00
THIS-TINTO DE VERANO	5,00
PISCO SOUR	5,00

IS TIME FOR VERMOUT

CASA MARIOL NEGRE O BLANC – O.D. CATALUNYA	3,50
CIENTO VOLANDO ECO – O.D. VALENCIA	3,50
CARMELETA ROSSO O BIANCO – O.D. VALENCIA	3,50
PRIMITIVO QUILES – O.D. MONOVAR	3,50
FORZUDO ROJO O BLANCO – O.D. BIERZO	3,50
CINZANO – O.D. PIAMONTE	3,50
MARTINI BIANCO O DRY	3,50

BUBBLES CAVAS

AIRE L'ORIGAN BRUT NATURE 2015 – O.D. CAVA	4,50	19,00
MACABEO, XAREL·LO, PARELLADA Y CHARDONNAY		
AIRE L'ORIGAN BRUT NATURE ROSÉ 2015 – O.D. CAVA		19,00
PINOT NOIR Y XAREL·LO		

FRESH BREEZE WHITE

LA CANDELERA 2018 – O.D. RIOJA	4,00	20,00
GARNACHA BLANCA, MALVASÍA Y VIURA		
CA N'ESTRUC 2018 – O.D. CATALUNYA	3,50	17,00
XAREL·LO		
VON BUHL 2018 – O.D. ALEMANIA		21,00
RIESLING TROCKEN		
VILLA WOLF 2018 – O.D. ALEMANIA		16,00
GEWÜRZTRAMINER		
EL PERRO VERDE 2018 – O.D. RUEDA	4,00	19,00
VERDEJO		
FENOMENAL 2018 – O.D. RUEDA	3,50	17,00
SAUVIGNON BLANC		
RAMÓN DO CASAR 2018 – O.D. RIBEIRO	3,50	18,00
TREIXADURA		
EL JARDÍN DE LUCÍA 2018 – O.D. RÍAS BAIXAS	4,00	20,00
ALBARIÑO		
THE ORANGE REPUBLIC 2017 – O.D. VALDEORRAS		23,00
GODELLO SOBRE LÍAS		
LA OLA DEL MELILLERO 2017 – O.D. SIERRAS DE MÁLAGA	4,00	20,00
PEDRO XIMÉNEZ, MOSCATEL		
TXAKOLI SOMOS UNO 2018 – O.D. ARABAKO TXAKOLINA	4,00	19,00
HONDARRABI ZURI, HONDARRABI ZURI ZERRATIA		

THE MISUNDERSTOOD ROSE

ACROLLAM ROSAT 2018 – O.D. MALLORCA (ECO)	4,00	19,50
MERLOT Y CAVERNET SAUVIGNON.		

**THE WINE OF WINE
RED**

LOS FRAILES RUBIFICADO 2017 – O.D. VALENCIA	🍷 4,00	19,00
GARNACHA TINTORERA		
PANXUT 2017 – O.D. VALENCIA		16,50
BONICAIRE		
BOBAL 2015 – O.D. UTIEL REQUENA		21,00
BOBAL		
LAS HORMAS 2016 – O.D. UTIEL REQUENA	🍷 3,50	17,00
MERLOT		
LA GARNACHA DE MUSTIGUILLO 2017 – O.D. EL TERRAZO VALENCIA (ECO)		20,00
100% GARNACHA.		
EL NÓMADA 2016 – O.D. RIOJA		20,00
TEMPRANILLO Y GRACIANO		
LA LOCOMOTORA CRIANZA 2015 – O.D. RIOJA	🍷 4,00	19,00
TEMPRANILLO		
TREINTAMIL MARAVEDÍES 2017 – O.D. MADRID		18,00
GARNACHA, SYRAH		
ANTÍDOTO 2018 – O.D. RIBERA DEL DUERO	🍷 4,00	20,00
TEMPRANILLO		
VENTA LAS VACAS 2018 – O.D. RIBERA DEL DUERO		21,00
TEMPRANILLO		
CIELOS Y BESOS 2017 – O.D. ARribES DEL DUERO (NATURAL)		17,50
JUAN GARCÍA, RUFETE, TEMPRANILLO, BRUÑAL		
MAS DE SELLA ECOLÓGICO 2015 – O.D. ALICANTE		23,50
CABERNET FRANC, GARNACHA TINTORERA, SYRAH, MARSELAN Y CABERNET SAUVIGNON		
DEMUERTE DELUXE 2016 – O.D. YECLA		22,00
MONASTRELL, SYRAH, PETIT VERDOT		
SINESQUEMA 2016 – O.D. MURCIA		23,50
MONASTRELL Y SYRAH		
NINJA DE LAS UVAS 2017 – O.D. BULLAS		20,00
100% GARNACHA. SIN SULFITOS		
ENEMIGO MÍO 2017 – O.D. JUMILLA (VEGANO)	🍷 3,50	18,00
GARNACHA.		
SINCRONÍA NEGRE CRIANZA 2018 – O.D. MALLORCA (ECO)	🍷 3,50	18,00
CALLET, MANTONEGRO, SYRAH Y MERLOT		
LALAMA 2015 – O.D. RIBERA SACRA		23,50
MENCÍA, GARNACHA, BRANCELLAO Y MOURATÓN		
ALTOS DE LOSADA 2016 – O.D. BIERZO		23,50
MENCÍA		
LADRÓN 2017 – O.D. BIERZO		26,50
MENCÍA		
LES CRESTES 2017 – O.D. PRIORAT		22,50
CARIÑENA, GARNACHA Y SYRAH		
LO PATINET 2016 – O.D. MONTSANT		21,00
GARNACHA, CARIÑENA, SYRAH, CAVERNET SAUVIGNON		
L'ÉQUILIBRISTA CRIANZA 2015 – O.D. CATALUNYA	🍷 4,00	20,50
SYRAH, CARIÑENA Y GARNACHA		
PORTENO 2017 – O.D. MENDOZA, ARGENTINA		18,00
MALBEC		
THE BIG TOP 2016 – O.D. CALIFORNIA, ESTADOS UNIDOS		18,00
ZINFADDEL		

ALLERGENS TABLE



It contains allergens

It contains traces of allergens

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	MILKY	NUTS	CELERY	MUSTARD	SESAME SEEDS	SULPHUR DIOXIDE AND SULFITES	MOLLUSCS	LUPINS
Tasting menu	■		■	■	■	■	■	■	■	■	■	■	■	
Natural oyster				■									■	
Nikkei Oyster with sea foam	■			■		■			■				■	
Tempered oyster with iberian fat														
Oyster with tempura and Sriracha	■												■	
Beef Carpaccio "La Finca" with Tartufata sauce														
Steak Tartare with mustard emulsion			■			■			■					
Amberjack Ceviche			■	■					■					
Marinated diced tuna	■		■	■		■	■						■	
Burrata cheese with aubergine tartar							■					■		
Thai Salad	■				■	■						■	■	
Edamame with ginger dressing				■										
Octopus grilled with Romesco sauce	▨								■				■	
Korean Ssam of flamed meat	■													
Beef skirt steak with creole sauce													■	
Satay chicken with Jasmine rice and peanut	■			■				■						
Sweetbreads with Celeri cream	■						■		■			■		
Grilled queen scallops with mojo picón	■		■										▨	
Artichokes with truffled yolk sauce	▨						■						▨	
Flamed marrow with corn and tortilla chips	■											■		
Truffled egg with mushrooms ragout	▨		■										▨	
Causa Limeña with lágrima Ibérica	■					■							■	
Egg Carbonara in his nest	■		■				■							
Fried potato waffle with brava and allioli sauce	▨												■	▨
Our Ensaladilla Rusa	■			■									■	
Spicy mussel airbag	■		■			■							■	
Crispy cone of Ensaladilla Rusa	■												▨	
Black pudding bun with fried quail egg	■		■			■	■							
Squid's black bao with kimchee mayonaise	■			■									■	
Tiramisú in a coffe maker	■		■											
Chocolate in another way	■													
Hot Donut	■							▨			▨		■	
Lemon Pie	■						■						■	
Orange sorbet, Aperol and Prosecco														
Signature bread	■								■					
Beers	■													
Wines												■		