



STARTERS

Usually meant to be shared, typically one portion for every two guests. Half portions can also be served.

Hot Smoked Salmon 31€

Using a traditional Norwegian technique, the fresh salmon is smoked and served warm.

Marinated Norwegian herring 24€

Slightly sweet, an ideal dish to share. Served boneless and accompanied with yogurt, mustard and curry sauces.

Baked aubergine with duck confit 26€

Our oldest dish. This eggplant is baked and served with duck confit, accompanied by a sauce of tomato, onion and carrot.

Tomato salad 22€

A variety of tomatoes, served with tuna belly, dried cod, avocado and pickles.

Jamón de Bellota 29€

Traditional 100% Iberian Acorn Ham from CARRASCO. A classic Spanish dish.

MAIN COURSES

Cooked and served family style in our own handcrafted pan - the Patella - available in all sizes. If the table would like to try more than one kind of rice, these will be served one at the time and the individual portions will be adjusted accordingly.

Fish and seafood Paella 29€

The rice is cooked in a broth of fish and seafood, served with pieces of shrimp and squid.

Grain variety: Bombita.

Black Paella 29€

Similar to the fish and seafood paella but with squid ink added.

Grain variety: Bombita.

Chicken and vegetables Paella 29€

This traditional paella is served with organic chicken and is rich in ingredients. *Grain variety: Carnaroli.*

Rabbit and escargot Paella 29€

Wild rabbit and hand-picked escargot from the Alicante region.

Grain variety: Carnaroli.

Iberian pork rib Paella 32€

Our most elaborate and original paella. The rice, previously smoked for forty hours, is then cooked with Iberian pork ribs. *Grain variety: Bomba.*

Fideuá 29€

Fish and seafood paella made with pasta noodles instead of rice.

Ambassador's Tagliolini 28€

Pasta with lobster slices and tomato, onion and carrot sauce, with a final cooking at the table.

5 €/person will be charged for bread, butter and crudites. Prices by portion, VAT Included.