

PANORAMA

RESTAURANTE • BAR

ENGLISH

OYSTER BAR

GILLARDEAU NO. 5 OYSTER.	5
ZAMBURIÑA AU GRATIN WITH KIMCHI HOLLANDAISE OR IN SPICY SAUCE.	5
CAVIAR OSETRA 30 G CAN WITH BRIOCHE BREAD AND BUTTER	70

OUR BAR CLASSICS

BRIOCHE OF ANCHOVY 00 WITH SHEEP BUTTER	5
BRIOCHE OF CALAMARI WITH SRIRACHA MAYONNAISE	6
SIRLOIN STEAK WITH IBERIAN CURED HAM AND PEPPER SAUCE	9
ROSSINI HAMBURGER WITH FOIE GRAS AND PORTOBELLOS	9
STEAK TARTAR ON REGAÑA, FRIED CAPERS AND KIMCHI MAYONNAISE	10
TUNA TATAKI TOAST WITH SALMOREJO (GAZPACHO) AND GLASS BREAD	10
OMELETTE 'ALLA CARBONARA	10
OXTAIL DONUT, PARMESAN CHEESE SAUCE AND SRIRACHA MAYONNAISE.	14
BIKINI OF ROAST HAM, BRIE CHEESE AND TRUFFLE.	12

TO START SHARING

100% ACORN-FED IBERIAN HAM DEHESA DE EXTREMADURA	32
ANDALUSIAN STYLE BABY SQUID WITH FRIED EGGS	17
PRAWN GYOZAS WITH AMERICAN SAUCE	18
OCTOPUS OMELETTE AND PAPRIKA MAYONNAISE	21
SEASONAL TOMATO SEASONED WITH GRILLED AVOCADO AND TUNA FISH	15
SCRAMBLED EGG WITH TUNA TARTAR	22
BURRATA WITH SMOKED SALMON, FRESH DILL AND TOBIKO ROE.	19

OYSTER MUST-HAVES

MY MOTHER'S SALAD WITH FRIED GLASS PRAWNS.	15
GRILLED ARTICHOKE.	5
CROQUETTES 'HAM - HAM'.	14
PRAWN TAILS IN TEMPURA 'ORIGINAL RECIPE'.	20
TRILOGY OF FALSE NIGIRIS (RED SHRIMP, TUNA - CAVIAR, STEAK TARTAR).	18

TO END UP SHARING ... OR NOT

GRILLED BABY SQUID WITH ITS BILBAINA.	26
VEGETABLE WOK WITH CUTTLEFISH.	17
GRILLED BABY SQUID WITH BILBAINA AND CRUNCHY LEGS.	21
GRILLED BURGER, IBERIAN JOWL, SECRET SAUCE AND CHEDDAR CHEESE.	16
LOIN, BONE-IN, MATURED BEEF (2 PERSONS)	45
DICED SIRLOIN STEAK SAUTÉED WITH ASIAN STYLE VEGETABLES.	24

SIDES

HOMEMADE CRISPS.	4
FRIED PADRÓN PEPPERS	4
SAUTÉED VEGETABLES	5

DESSERTS

OUR ARAB CAKE.	8
WARM CHEESECAKE.	10
BRIOCHE BREAD TORRIJA AND MERINGUE MILK ICE CREAM.	9
HOMEMADE ICE CREAM.	6
BREAD AND APPETIZER	3

BARBILÓN
FAMILY & CORP.

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