







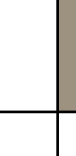



















































































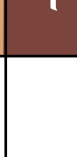
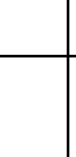


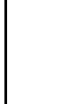






- Lotelito «bravas» (spicy potatoes)
- Crispy duck with apple, foie gras and onions
- Semi-cured homemade mojama with kewpie mayonnaise and seaweed salad
- Homemade croquettes of Iberian ham 6 units
- Crispy Karaage chicken with smoked soy creamy sauce
- Russian salad with tuna belly, tobiko roe and prawn bread
- Semi-liquid spider crab croquettes
- Hand-cut Iberian ham with warm toast and grated tomato
- Spicy nachos with guacamole, sour cream and pico de gallo
- Foie gras ingot with glass bread toasts and fig preserve
- Smoked sardine, mango, crème fraîche and tender sprouts
- Burrata with tomato and quince tartar, texturised aove and smoked bonito tuna
- King prawn figatells with pickled soya and sherry oil, pine nuts and crispy onion
- Black angus steak tartar with cured egg yolk and puffed bread
- Tuna tartare with ponzu, guacamole and syracha and cashew nut cream
- Pibil duck tacos with pico de gallo guacamole and creamy aji amarillo chili sauce
- Lotelito Burger: 200 gr beef, cured bacon, tomato, sautéed onion, mézclum, gherkin, creamy egg yolk and cured cheese
- Eggs with potato, truffle, Iberian secreto iberico and vegetable chips
- Suckling kid goat chops with thyme smoke
- Torrot rock octopus with red mojo and creamy tupinambur sauce
- Argentinean beef steak with fried potatoes and seasonal vegetables(350 gr.)
- Fresh pasta with wild asparagus, creamy red pesto, cashew nuts and cured manchego cheese
- Vegan ceviche with tomato, babaganoush, red onion with guacamole, papadam and texturised EVOO
- Creamy potato with poached egg, mushrooms and vegetable chips
- Vegan burger, sautéed onion, tomato, gherkin, mixum
- Crispy roasted pumpkin fingers with roasted pumpkin seeds and yakiniku sauce
- Heura and roasted aubergine tinga taco with guacamole, sour cream and pico de gallo
- Brioche torrija, creme fraiche and cardamom with meringue ice cream
- Warm brownie with hot chocolate, peanut butter and caramelised almonds
- Tiramisu Lotelito
- Chocolate garden
- Homemade desserts of the day
- Seasonal fruit salad with mandarin sorbet

Allergen guide according to EU regulation EU-No. 1169/2011

