

APPETIZERS

Pan de Cristal 5
*Rubbed with fresh tomatoes
and extra virgin olive oil*

Jamón Ibérico 18/34
*100% Iberian breed
Acorn-fed "Carrasco"*

Anchovy Fillets 12
*From Cantabric sea,
served in "extra virgin"
olive oil (4 pc)*

Wagyu Cecina 18/34
*100% "Full blood" Tajima
race*

LUNCH SPECIALS

Rock Mussels 10
Served in white wine sauce

Traditional Tortilla 14
With potato and onion

Truffled Tortilla 26 🍄
With Wagyu cecina and truffle

Mellow Paella with Shrimps 28/pers 🍄
Minimum for 2 people

Jacqueline's Burger 25 🍄
Topped with raclette cheese and "pico de gallo"

Beef Entrecôte 34
60 days dry-aged served with homemade fries

STARTERS

Zen Chickpea Hummus 16
*Smoked eel, Kalamata olive relish and mediterranean
herbs*
**Vegan choice: Without smoked eel - 15*

Cecina Croquettes 13
*With a touch of creamy foie gras and roasted apple
chutney (4 pcs)*

Seasonal Salad 19
Consult our team about the ingredients

Braised Tender Leeks 17 🍄
Served with stracciatella and candied cherry tomatoes

Vitello Tonnato 19
**With 30gr of Oscietra Caviar (+70 supplement)*

Pork Belly Bao 16 🍄
*Slow cooked pork belly served with citrus and chipotle
mayonnaise, "pico de gallo" and candied peanuts (2 pcs)*

Charcoal Braised Avocado with Lobster 36 🍄
Served with "Pico de gallo"

Causa Limeña with Octopus 22
**Vegan choice: Causa limeña with avocado and
"Shimeji" mushrooms - 17*

Grilled Zamburiña Scallops 29
With chopped hazelnuts and Jamón Ibérico (6 pcs)

Fresh Shrimp Hotchpotch 31 🍄
With confit artichoke, tender garlic, and oven potatoes

RAW STARTERS

Oysters "Special Nr. 2" 6/17/34
Au Naturel or with Jacqueline sauce (1pc/3pcs/6pcs)

Traditional Croaker Ceviche 24
With our "leche de tigre" and rocoto

Whole Sea Bass Sashimi 44 🍄
*Servido con láminas de kumquat confitado y aceite de
oliva virgen extra (500 gr)*

Louis "Oscietra" Imperial Caviar 75/220/560
30 gr / 100 gr / 250 gr

Red Shrimp Tartar 28 🍄
Stracciatella, sliced almonds and seafood essence
**With 30gr of Oscietra Caviar (+70 supplement)*

Dry-Aged Steak Tartar 28
Hand cut with a touch of cured egg yolk dressing
**With 30gr of Oscietra Caviar (+70 supplement)*

Dry-Aged Beef Filet Tataki 26 🍄
Served in truffle and yuzu sauce

🍄 - Jacqueline Signature Dish

Prices are in EUR and are subject to a 10% VAT

FROM THE SEA

From sea to table, we select the freshest and finest catches of the day.

Fresh Catch of the Day S/M

Charcoal grilled "Donosti-style"

Turbot (650 gr) 76

*Roasted with Mediterranean herbs, served alongside
mashed potatoes with coconut and lime zest*

Palamós Red Shrimps (200gr) S/M

Grilled with extra virgin olive oil

Galician Razor Shells S/M

Grilled with extra virgin olive oil (6 pcs)

Black Cod 34

*Marinated in miso and served with
seasonal vegetables*

Wild Croaker Casserole 31

With white clams and "Santa Pau" beans

Seafood Plateau Royal 189

*Regional lobster, razor-shell, "Palamós" red shrimps,
scallops & mussels*

MAIN DISHES

"Paccheri di Gragnano all'Amatriciana" 24

Traditional Roman recipe

Spaghetti "alla Chitarra" with Lobster 79

Fresh "datterino" tomato sauce

Rigatoni with Oscietra Imperial Caviar 118

Served in creamy sauce and 40 gr of Caviar

Slow Cooked Lamb 34

Served with truffled mashed potatoes, shallots and jus

Regional Beef Filet 36

*30 days dry-aged served with potato mille-feuille and
Portwine jus (200 gr.)*

Simmental Rib-Eye Steak 89/kg

*60 days dry-aged charcoal grilled, served with our
fries and "piquillo" peppers*

Black Angus Rib-Eye Steak 145/kg

*90 days dry-aged charcoal grilled, served with our fries
and "piquillo" peppers*

Wagyu A5 from Hida 450/kg

Charcoal grilled served with sides of your choice

SIDES

Jacqueline's Fries 6

**With parmesan and truffle (+6 supplement)*

Seasonal Vegetables Stir-fry 6

Mashed Potatoes with Coconut & Lime Zest 6

Truffled Mashed Potatoes 7

DESSERTS

"Crema Catalana" with Wild Berries 12

Jacqueline's Tiramisú 9

Chocolate Sphere 14

Crispy Puff Pastry with Vanilla Cream 9

Handmade Cheesecake 10

Artesanal Ice Cream 9

Pistachio or Chocolate

 - Jacqueline Signature Dish

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