



LA BARRA

Marinated anchovies with potato chips (7 pcs.)		9,00
Anchovies 00 with potato chips		2,75
Matrimonio (marinated anchovy over anchovy 00)		3,50
Russian salad with tuna belly		9,00
Russian salad with prawns		9,00
Stuffed eggs with tuna (per piece)		2,75
Basque gildas (olive, anchovy & chili skewer)		3,25
Santojo (gilda with roasted pepper & marinated anchovy)		3,25
Bicicleta		3,50
Marinera		3,75
Spanish omelette		4,00
Vegetable omelette		4,00
Meatballs		9,50
Garlic mushrooms		7,00
Cuttlefish pica-pica (in sauce)		9,00
Assorted selection		11,00

WITH YOUR HANDS

Soria pork cracklings with cured yolk		15,00
Tenderloin toasts on crystal bread (4 pcs.) with ramallet tomato		22,00
Chicken gyozas (Japanese dumplings) with ponzu sauce and sesame		14,00
Iberian pork cheek brioche with baby greens and piparra pepper mayonnaise		7,00
Pulled pork taco with ranchera sauce and pickled onion		7,00
Soft-shell crab bao bun with sriracha mayo		7,00

FROM HERE AND THERE

	HALF	ENTIRE
Iberian ham with crystal bread and tomato spread	12,00	24,00
Nachos with guacamole and chili con carne jalapeños and pico de gallo		14,00
Thin margherita pizza with burrata stracciatella, arugula, and truffle oil		14,00
Roman-style burrata pinsa with pesto and cherry tomatoes		15,00
Crispy Peking-style duck with leek and celery strips, pancake, and hoisin sauce		18,50
Grilled octopus leg with mashed paprika potato		22,00
Steak tartare with Beewi special dressing soy sauce, teriyaki sauce, and mustard		24,00
Iberian secreto sautéed with red onion, soy sauce, and coriander		17,00
Beewi broken eggs with creamy potato, sautéed tenderloin, and shoestring fries		17,00
Tempura salmon & asparagus maki with kimchi mayo		16,00
Tuna and avocado tartare with Beewi special sauce and crispy corn strips		16,00

FROM THE FIELD

Grilled confit artichokes (2 pcs.) with fried egg and Iberian ham		16,00
Eggplant toast with goat cheese on crystal bread		14,00
Shredded zucchini tempura with sweet chilli		14,00
Tuna tataki on wakame seaweed bed and teriyaki		17,00
Burrata on avocado & tomato tartare with its cold soup and carasau bread		17,00
Beewi chicken salad with avocado and honey-mustard sauce		16,00
Hawaiian poke Rice base, edamame, wakame, mango, cucumber, and avocado with poke sauce		15,00
Add your protein: Tuna, Salmon, Tofu		2,50

PASTA & RICE

Pappardelle with lobster		23,00
Pappardelle with guanciale (Italian cured pork) with egg yolk and parmesan		16,50
XL cannelloni of pork cheeks in Pedro Ximénez		16,00
XL scarlet prawn cannelloni with seafood sauce		17,00
Octopus rice “a la llauna” (2 pers.)		42,00
Farmhouse rice “a la llauna” (2 pers.) (chicken, rabbit, and roasted peppers)		39,00

FROM THE SEA

Roasted sea bass loins on confit potato, vegetable timbale, and green mojo		21,00
Confit cod with seafood sauce and sautéed vegetables		24,00
Eggs with lobster		41,00
Salmon en papillote on a bed of vegetables		19,50
Thai prawn curry with basmati rice		18,00

FROM THE FARM

Roast spring chicken with “patató” (baby potatoes) and coleslaw		19,00
Iberian pork cheeks in red wine on mashed potato and green asparagus		19,00
Beewi selected ribeye steak 300 g with homemade fries and padrón peppers		26,00
Galician beef picanha with chimichurri, potatoes, and padrón peppers		21,00
Beewi burger (100% Angus) cheddar cheese, sweet & sour pickles, Beewi special sauce, served with homemade fries		17,50



CRUSTÁCEOS
CRUSTACEAN



SÉSAMO
SESAME



FRUTOS DE
CÁSCARA
NUTS



GLUTEN
GLUTEN



HUEVO
EGG



PESCADO
FISH



MOLUSCOS
SHELLFISH



MOSTAZA
MUSTARD



APIO
CELERY



CACAHUETES
PEANUTS



LÁCTEOS
MILK



SULFITO
SULPHITE



SOJA
SOYA



ALTRAMUCES
LUPINS