

SEÑUELO

BARRA

EATING WITH THE HANDS

Anchovy laid on sheep butter and butter brioche	4,5€
Liquid shrimp croquette (the traditional one)	4,0€
Raw oyster with shallot vinaigrette, black pepper, and raspberry vinegar	4,5€
Double red tuna Gilda with guindilla peppers, cheese, anchovy, and spring onion	4,5€
Grilled brioche with old cow steak tartare	10€

SEA AND MOUNTAIN SNACKS

The classic Patatas Bravas with our sea-infused twist	8,5€
Tuna belly salad with pickled vegetables and creamy mayonnaise	7€
Tortilla vaga de gambitas, ajetes y piparras	9€
Cuttlefish with mayonnaise from Señuelo's bar	9,5€
Red tuna loin with guindilla peppers, fried egg, and Japanese-style dressing	15€
Squid sandwich between València and Madrid	6€
Butter brioche, oxtail in red wine, and apple compote	9€

TO FINISH

-Some fish prices vary depending on the market-

Chili Crab with blue crab and fartons. Dip and repeat	16€
Gilt-head bream in Cádiz-style marinade, lightly fried for finger-licking goodness	18€

- Ask about our specially aged meats -

Beef sirloin (500g)	34€
Beef chop (1kg)	65€

Sweets that don't bitter

Señuelo cut, chocolate in textures, cookie, oil, and salt	7,5€
White chocolate, hazelnut, and coffee	6,5€
Caramel crème brûlée, vanilla ice cream, and spice-infused soil	7€
Caramelized mille-feuille with Tahitian vanilla cream and mango ice cream	8€
Cheesecake with roasted apple compote and raspberry sorbet	8€

**ASK OUR DINING STAFF FOR THE ALLERGEN MENU*