

BATIK

Tradition and Modernity...

Artisan cheese platter, crispy flatbread and fig jam	16 / 9
Our own bravas, smoked and spicy <small>1€ of this dish will be destined to Grupo Premium Foundation</small>	8,5
Prawn croquettes in pil pil sauce and mayonnaise of its coral	12
Foie micuit with smoked corn nuts and passion fruit yogurt	15
Lamb Alcazaba pastrie with fresh turmeric, almond paste and caramelized onion	12
Our russian salad with tuna, Piparra and paprika oil	11 / 7,5
Couscous tabbouleh salad with Moorish chicken, raisins, feta cheese, pumpkin seeds and honey and mint vinaigrette	12
Salmorejo with roasted tomatoes, burrata and candied almonds	12
Beef steak tartar prepared at the moment in front of the customer	20

Acid, sweet, spicy....

Caesar style crispy chicken roll	3,5
Shredded pork gyozas with peanut and lime sauce	9
Crispy taco with marinated salmon tartar, avocado and tiger's milk	6.5
Spicy tuna tartare, local grown avocado and spicy green Raff tomato Gazpacho	18
Tuna tataki with wasabi mayo and pickles	18

* Our dishes can be adapted in case of intolerances or allergies.
Please talk to our staff.

Main and colourful...

Cod with orange sauce served on potatoes with onions and black olives	22
Baked salmon, creamy parsnips with vanilla and wok sautéed vegetables	22
Panko-fried sea bass with mashed cauliflower and red curry	22
Lacquered duck magret on wild rice, spicy mango and ginger	22
Iberian acorn-fed ham fan, roasted leek and hazelnut vinaigrette	21
Aged beef tenderloin with Parisian coffee butter and fries with Chimichurri sauce	28
Glazed beef ribs with citrus barbecue sauce and roasted potatoes with garlic and parsley	23

Something sweet?

Baked cheesecake and Jijona nougat ice cream	8,5
Vanilla panna cotta with banana and white chocolate	8
Brioche bread Torrija, coconut soup and banana ice cream	8
Our Batik – Kinder – Surprise	9
Chocolate and walnut brownie, vanilla foam and Dulce de leche	8,5