

DARIA®

COCINA
DE SABOR

Crispy Fried Egg (unit) - €10

Cooked at 62°C and coated in panko, served with truffled parmentier and mushroom duxelles.

Red Prawn Ravioli (unit) - €12

With sauce made from its heads, chili crab style, and crispy leek.

Russian Salad with Marinated Anchovies - €17

Flame-Seared Machote Tiradito (Nikkei style) - €21

With piparras (pickled peppers) and gordal olive emulsion.
Grapefruit, yuzu, spring onion, and a spicy touch.

Spicy Croquettes - €16

Made with cured traditional chorizo, creamy, crispy, with a spicy kick.

Served with piparras and Greek yogurt.

Our Version of "Serranito" (4 units) - €20

Brioche Bread with Iberian Acorn-Fed Pork

With pepper, homemade mayonnaise, and Iberian pork jowl.

Avocado & Pistachio Hummus - €18

Served with homemade apricot and walnut toasts.

Vegetable Fish Tacos (4 units) - €20

Line-caught hake in a light batter, kimchi mayo, and crispy onion.

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Focaccia with Garlic Sautéed Santiaguño Lobster Tails - €26
With garlic emulsion, chili, and parsley.

Artichoke Omelette - €18

Mexican Shrimp Gyozas - €24
Stir-fried in a Bloody Mary sauce and served with homemade guacamole.

Tuna Tartar with Jalapeño Salmorejo - €22
With coriander sprouts and sweet spring onion.

Surf & Turf Uramaki - €20
With crispy prawn and charcoal-grilled roast beef.

Korean-Style Pork Cracklings (Torreznos) - €18

Confit Jargo with Beurre Blanc - €23
Served with bimi and salmon roe.

Sichuan Turbot - €27
Fried whole and sautéed with Sichuan sauce, served with homemade garlic mayo.

With oriental sauce and sautéed pak choi.

Dry Rice with Iberian Pork Ribs - €24
Served in a pan with crispy ribs, green beans, chickpeas, and roasted garlic emulsion.

Steamed Iberian Pork Meatballs - €22

Roast Beef & Eggplant Skewers (4 units) - €20
Oven-glazed with herb emulsion.

Artisan Sourdough Bread - €2