

OYSTER
TINGLADO

ENGLISH

OYSTER BAR

GILLARDEAU OYSTER NO. 5.	5
OYSTER WITH BLOODY MARY	6
SALMON TIRADITO WITH PASSION FRUIT TIGER'S MILK	15
GRATINATED SCALLOP WITH KIMCHI HOLLANDAISE SAUCE	5

CAVIAR

OSCIETRA CAVIAR 30 G WITH BRIOCHE BREAD AND BUTTER	60
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TO START SHARING

BOUCHOT MUSSELS IN SPICY SAUCE	15
100% ACORN-FED IBERIAN HAM FROM EXTREMADURA	32
MY MOTHER'S RUSSIAN SALAD WITH FRIED CRYSTAL SHRIMP	15
GRILLED ARTICHOKE	5
"JAMÓN-JAMÓN" CROQUETTES	14
OXTAIL DONUT, PARMESAN CHEESE SAUCE AND SRIRACHA MAYONNAISE.	14
ANDALUSIAN-STYLE SQUID RINGS WITH BROKEN EGGS	17
BIKINI WITH ROASTED HAM, BRIE CHEESE AND TRUFFLE.	12
AVOCADO, TOMATO, AND SMOKED SALMON SALAD	16
BROKEN EGGS WITH TUNA TARTAR	22
BURRATA WITH SMOKED SALMON, FRESH DILL, AND TOBIKO ROE	19
ROASTED EGGPLANT, SOBRASADA, AND PAYOYO CHEESE CLOUD	14

OYSTER ESSENTIALS

BRIOCHE OF ANCHOVY OO WITH SHEEP BUTTER.	5
SHRIMP TAILS IN TEMPURA "ORIGINAL RECIPE"	20
TORTILLA "ALLA CARBONARA"	10
TRILOGY OF FALSE NIGIRI. (RED SHRIMP, TUNA - CAVIAR, STEAK TARTAR)	18
POACHED EGG, PARMENTIER AND OSCIETRA CAVIAR.	18

TO END UP SHARING... OR NOT

GRILLED MONKFISH WITH BILBAINA SAUCE	26
VEGETABLE WOK WITH CUTTLEFISH	16
OYSTER FISH & CHIPS.	18
OXTAIL PASTA WITH MUSHROOMS	22
KOREAN BARBECUED RIBS (2 PEOPLE).	38
GRILLED BURGER, IBERIAN PORK JOWL, SECRET SAUCE AND CHEDDAR CHEESE.	16
MATURE BEEF RIBEYE ON THE BONE 600 G (2 PEOPLE).	45
SAUTÉED SIRLOIN CUBES WITH ASIAN-STYLE VEGETABLES.	24

SIDE DISHES

HOMEMADE FRENCH FRIES	4
PADRÓN PEPPERS	4
LETTUCE AND SPRING ONION SALAD WITH PICUAL OLIVE OIL	4

SWEET FINISH

OUR ARAB CAKE	8
WARM CHEESECAKE	10
NUTELLA AND MASCARPONE WAFER	8
BRIOCHE FRENCH TOAST WITH MERINGUE MILK ICE CREAM	9
ARTISAN ICE CREAMS	6

BREAD AND APPETIZER	2,5
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