



Let's start!

<i>Iberian ham croquette</i> with creamy truffle.	2,90€/ud.
<i>Red shrimp croquette</i> with creamy kimchi.	2,90€/ud.
<i>Cod croquette with</i> creamy garlic.	2,90€/ud.
<i>Bluefin tuna steak tartare, dressed patacón (fried plantain),</i> cured yolk and truffle.	21,00€
<i>Seasonal tomato stuffed with chub mackerel, fennel,</i> celery, dried tomatoes, and fried kale.	12,00€
<i>Burrata with roasted tomatoes, served</i> on pesto sauce and its crispbread.	15,00€
<i>Traditional Olivier salad</i> with tempura shrimps.	15,00€
<i>Roast octopus leg with</i> liquid core ink fritters 230gr.	25,00€
<i>Line-caught squid cooked in different textures, dressed in</i> black garlic, dried tomatoes, and spring onion.	21,00€
<i>Cod cheeks, crispy lime and</i> its pil-pil sauce.	23,00€
<i>Egg confit in Evoo (extra virgin olive oil),</i> grilled foie-gras and black truffle.	15,00€
<i>Artichoke confit and stuffed with Iberian cured meats served on</i> roasted garlic, white wine and green asparagus coulis.	9,00€/ud.
<i>Bread and Evoo (extra virgin olive oil).</i>	1,50€/Pers.



From sea... and land

<i>Marinade bluefin tuna and its stock.</i>	24,00€
<i>Crispy cod loin, roasted tomatoes soup and black olive powder.</i>	21,00€
<i>Roast sea bass with vegetables and potatoes.</i>	17,00€
<i>Fish caught on the day.</i>	(S.M)
<i>Beef sirloin and truffled parmentier potatoes.</i>	23,00€
<i>Wagyu tataki served on bone marrow and honey mustard dressing.</i>	32,00€
<i>Lamb roasted at low temperature with its demi-glace sauce and Tajín.</i>	21,00€
<i>Grilled T-bone steak with corn cracker.</i>	65,00€/kg
<i>Boletus and grilled foie gras rice.</i>	14,00€
<i>Free-range chicken and mushrooms gazpacho (a traditional Spanish dish).</i>	13,00€
<i>Seafood rice (market price).</i>	14,00€
<i>Tuna, shrimps, and artichokes gazpacho (a traditional Spanish dish).</i>	13,50€
<i>Vegetables and cod loin fideuá (noodle paella).</i>	13,00€



Let's sweeten ourselves!

<i>Caramelised French toast brioche served with vanilla ice and speculoos biscuit on the top.</i>	7,50€
<i>Jijona nougat and orange panna cotta.</i>	6,50€
<i>Baked cheesecake served with Madagascar vanilla.</i>	7,00€
<i>Our three chocolates.</i>	7,00€
<i>Fresh pineapple, coconut, and rum.</i>	5,50€
<i>Fruit sorbet.</i>	5,00€
<i>Nougat coulant with salted caramel ice cream.</i>	8,50€
<i>Homemade tiramisu.</i>	7,00€

*El Misteri d'Anna's team hopes
you enjoyed our dishes
and service*

*It is a real pleasure for us to serve
you in every special moment.
Welcome to your home.*