



Bread with alioli and pickles / 2

THE BEST TOMATO IN THE WORLD

With smoked Sherry vinaigrette and flower honey / 14,50

With yellow chili ají and lime dressing / 14,5

Tomato with tuna belly and premium olive oil / 16,5



FRESH, LIGHT AND FULL OF FLAVOUR

Warm vegetable salad with chargrilled avocado, cream cheese, cashews and honey / 17

Orange, avocado, feta and pistachios / 17

TAO Caesar with chargrilled chicken and croutons / 17



WARNING: THESE ARE ADDICTIVE

Truffled edamame / 8

Spicy Russian salad with fried egg in olive oil / 16

Iberian ham / 24

Curry, coconut and mango hummus / 14

Crispy prawns with sambal mayo and toasted coconut / 19

Prawn Tortilla with prawn tartare and lime mayo / 16,50

Madrid-style Bravas potatoes wedged with alioli foam / 14,5

Mollete bread with truffled steak tartare and foie / 19,5

Burrata with chargrilled leek, pistachio oil and Mallorcan sobrasada / 18,5

Chargrilled criollo chorizo with chimichurri butter and pickled red onion / 14,5

Le Grand nachos / 18

Fried squid, hot honey, lime and sesame / 18

Burrata pizza with Italian mortadella, pistachio oil and honey / 22

Chargrilled chicken pizza with provolone, onion and chimichurri mayo / 19



PAELLA OR FIDEUÀ, YOUR CHOICE

Price per person (minimum 2 people)

Iberian pork, mushrooms and foie / 23 Chicken and vegetables / 17,5

King prawn / 24 Vegetable / 18

Fried egg supplement / 2,50€

*Service charge and cover charge: 2 per person.
All prices include VAT. Please ask for our allergen menu.



FIRE AND CHARCOAL

Chicken churrasco / 19

Skirt steak (Entraña) / 24

Sirloin steak / 33

Ribeye / 45

Galician blonde beef burger with cheddar, egg, bacon and pickles / 18,5

Brioche chicken churrasco burger with chimichurri mayo, lettuce, tomato and provolone / 17,5



DESSERTS

Carrot cake Jordi Cruz / 9

Chocolate cake / 8

Cheesecake with red berry ice cream / 8,5

Seasonal fruit platter / 21



SOFT DRINKS

Water / 2,50 / 3

Sparkling water, Perrier / 3

Soft drinks / 3

Fresh orange juice / 3

Red Bull (Original, Zero, Flavours) / 4

Summer red wine spritz / 3



BEER

Águila draught / 3

Águila pint / 6

Heineken / 5

Heineken 0,0 / 4

Sol / 5

Desperados / 5

Gluten-free beer / 4

Unfiltered Águila / 5

Alcázar / 5

Paulaner 0,5l / 7

Shandy / 3

Kopparberg cider / 5



SIDES

Skin-on fries / 12

Baked potato with alioli / 9

Seasonal vegetables / 8



COFFEES

Espresso / 2,5

Coffee with milk / 3

Cappuccino / 3

Irish coffee / 6

Cream cappuccino / 3,5

Herbal tea / 3



WINES

Glass of Rioja / 5

Glass of Ribera / 5

Glass of Verdejo / 5

Glass of Sangria / 7

Jug of red Sangria / 35

Jug of white Sangria / 35

Jug of cava Sangria / 45