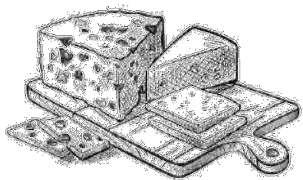


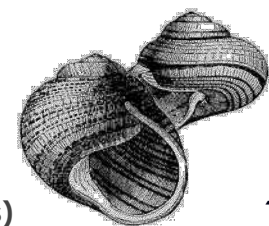


TO SHARE

Quail lollipops with peking sauce	12 €
Foie gras de canard mi-cuit frais maison	16 €
Chicken tenders with sweet mayonnaise	11 €
Iberian acorn-fed ham with tomato bread	23 €
Calamari a la romana with lime mayonnaise	10 €
Italian mortadella with truffle oil and grissini	14 €
Seafood wraps with yakisoba sauce (4 units)	12 €
Fisgón duck confit rolls (4 units)	13 €
Homemade croquettes (4 units)	10 €
	
Table of cheeses by the cut with crackers	14 €
Breaded artichoke hearts with piquillo pepper sauce	11 €

STARTERS

Gazpacho La Peñuela	9 €
Escargot à la bourguignonne (12 units)	16 €
Tomato tartar with anchovies from Santoña	14 €
Black cuttlefish spaghetti with shrimp	17 €
	
Green asparagus with marinated salmon and poached egg	15 €
Poultry shells and confit mushrooms au gratin	13 €
Truffle and emmental omelette with tomato bread	14 €




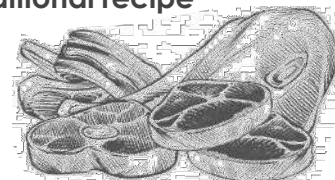
Toque de Sal

- CHAMBERÍ -

spring - summer 2022

MEAT

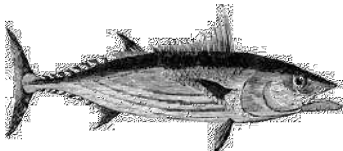
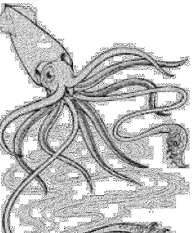
Steak tartare*	17 €
Toque de Sal Burger*	15 €
	
Mustard or grilled sirloin*	19 €
Veal entrecôte*	20 €
Roast beef traditional recipe	18 €

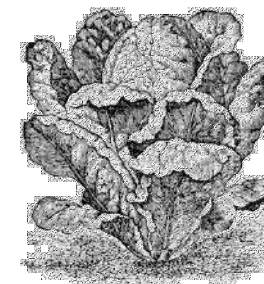


*Includes SIDE with which you want to accompany

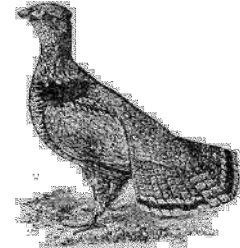
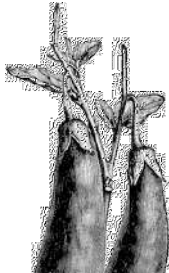
More SIDES:
home french fries, mashed potatoes, green salad 3€

FISH

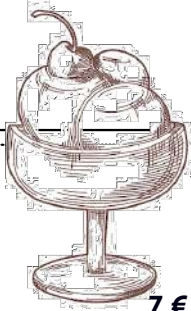
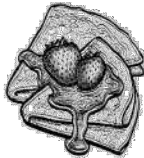
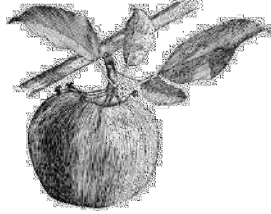
Fresh cockles ceviche	18 €
Red tuna tartare	17 €
	
Grilled squid with avocado bed	19 €
	
Vegetable leek cannelloni stuffed with scorpion fish	17 €
Grilled sea bass with roasted vegetables	18 €



SALADS

Marinated tuna melva salad, red onion and basque piparra	15 €
Chez André style cold lentil salad	12 €
Lab Khai: the best salad in the world	14 €
	
Partridge salad with vinaigrette oil and pomegranate arils	16 €
	
Fresh burrata on sicilian caponata timbale	14 €
Tuscan Pesto Rigatoni Salad with tomato in oil and Parmesan flakes	13 €

DESSERTS

Canarian banana crêpe and sweet milk	7 €
	
Chocolate mousse with a touch of salt	8 €
Strawberries Romanoff	9 €
	
Apple pie (5 minutes)	10 €
	
Half board of cheeses by the cut with crackers	9 €
Ice creams (chocolate, vanilla or nougat)	6 €
Lemon or mojito sorbet	6 €
Chocolate brownie	8 €
Cheese or lemon pie	8 €