

STARTERS

CHARRED LEEK with stracciatella, homemade romesco, coconut cream and nuts	13,50 €
CURED HAM BOARD 100% acorn-fed Iberian ham	23,00 €
SHRIMP RUSSIAN SALAD	13,50 €
IBERIAN HAM CROQUETTE	2,50 €
BABY SQUID CROQUETTE in its ink, with black garlic citrus mayo	2,30 €
GORGONZOLA CROQUETTE with creamy romesco	2,30 €
OUR "BRAVAS" POTATOES thin layered potatoes with our signature sauces	10,50 €
IBERIAN PORK BELLY BAO with ponzu sauce, sriracha mayo and pickled cucumber (1 pc)	8,50 €
TEMPURA PRAWN BAO with citrus mayo (1 pc)	8,50 €
ROASTED AUBERGINE basil miso, mató cheese, anchovies and sesame crisp	14,50 €
KAPRIXO SQUID with citrus mayo	13,00 €
CLAMS with sliced garlic, chili and white wine	15,00 €
CAMEMBERT FONDUE with truffle, pine nuts and crispy toasts	13,50 €
SALMON TARTARE with guacamole, mango marinade and passion fruit	15,50 €
STEAK TARTAR with sriracha and chili caviaroli oil	17,50 €



IL FORNO

Coca bread with Provençal herbs and Maldon salt	3,50 €
Coca bread with tomato	4,00 €

STARTERS

PIZZAS

MARGHERITA	14,00 €
tomato, mozzarella, basil oil	
MORTADELLA	17,00 €
tomato, mozzarella, truffle and pistachio	
STRACCIATELLA	16,00 €
tomato, burrata, mozzarella, confit cherry tomatoes and pesto	
4 CHEESES	17,30 €
tomato, gorgonzola, mozzarella, parmesan and goat cheese	
BLACK TRUFFLE	17,30 €
tomato, mozzarella, egg, boletus mushrooms, parmesan and black truffle	
VEGETABLES	15,50 €
tomato, mozzarella, green asparagus, mushrooms, red pepper, rocket and parmesan	



NOSTRA	17,00 €
tomato, mozzarella and Iberian ham shavings	
PEPPERONI	15,50 €
tomato, mozzarella and pepperoni	
RUSTIC	16,40 €
tomato, mozzarella, guanciale, mushrooms, egg and sausage	

****Pizzas will not be available on Saturday noon and Sunday noon.***



PASTA

MOZZARELLA AND BASIL RAVIOLI 14,50 €
with gorgonzola cream, walnuts, basil emulsion
and basil chips

MONKFISH AND RED PRAWN CANNELLONI 15,80 €
amb crema de marisc

GARGANELLI PASTA 11,50 €
with ragu sauce

RED PRAWN RISOTTO 19,50 €
with chive emulsion

MEAT AND FISH

DUCK CONFIT CANNELLONI 16,80 €
with foie gras, parmesan béchamel
and Port wine sauce

IBERIAN PORK CHEEK 19,20 €
boneless and braised in red wine,
with celeriac purée and seasonal mushrooms

BEEF "VACIO" 17,80 €
with mustard sauce and Padrón peppers

LAMB TERRINE 21,00 €
with potato parmentier and pineapple chutney

CONFIT COD FILLET 22,50 €
with porcini mushroom textures

BABY SQUID WITH ONIONS 15,80 €
with roasted garlic aioli

SURF AND TURF 16,50 €
monkfish and pig's trotters with sweet potato
textures

VEAL ESCALOPE 16,00 €
with low-temperature egg, truffle and
creamy parmesan sauce

TO CONTINUE

DESSERTS

BREAD WITH OIL & CHOCOLATE CREAM 6,50 €
with crunchy toast and Maldon salt

HOMEMADE FRITTERS 8,50 €
with passion fruit custard

KAPRIXO-STYLE PIÑA COLADA 6,50 €
diced pineapple, lemon sorbet, citronella in rum syrup,
pistachio and coconut foam

TORRIJA 7,00 €
with meringue milk ice cream

CHEESECAKE 6,00 €
with red berry jam

NUTELLA TIRAMISU 6,50 €



TO FINISH