

STARTERS | ENTRANTES

Sashimi style scallops with coconut, tomato, red onion, lime & coriander	19	Sashimi de vieiras con coco, tomate, cebolla morada, lima & cilantro
Salmon tartar with avocado, parsley-coriander mayo, yuzu & seaweed bread crumbs	18	Tartar de salmón con aguacate, mayo de perejil & cilantro, yuzu & migas con algas
Burrata salad with tomatoes from Ibiza, basil oil, olives & caramelized pine nuts	19	Ensalada de burrata con tomates de Ibiza, aceite de albahaca, aceitunas & piñones caramelizados
Beetroot carpaccio with goat cheese, walnuts, pear & leaves with amarena vinaigrette	17	Carpaccio de remolacha con queso de cabra, nueces, pera & hojas con vinagreta de amarena
Giri Iberico ham croquettes with caramelized onion & mustard mayo	12	Giri croquetas de jamón Ibérico & cebolla caramelizada con mayo de mostaza
Plate with acorn-fed Iberico ham served with tomato bread	25	Plato de jamón Ibérico de bellota con pan tumaca
Steak tartar with mustard, caramelized onion, pickles, chives & spicy mayonnaise	21	Steak tartar con mostaza, cebolla caramelizada, pepinillo, cebollino & mayonesa picante

The **Giri Café** was born from our passion for **food**, design and all beautiful things in **life**. We try to follow some simple **guidelines**: Eat **seasonally**. Eat **locally** and sustainably. Shop at the **market**. Plant a garden. Conserve and **recycle**. Cook simply, engaging all your **senses**. Set the table with **care** and respect. Eat **together**. Food is precious. **Made with love**

MAINS | SEGUNDOS

Flamed & roasted sea bass with coconut-galangasauce, green apple & red miso tirabeque peas	28	Lubina soasada al fuego con salsa de coco-galangas, manzana verde & tirabeques con miso rojo
Codfish confit with orange peel, squid ink potato purée, sautéed spinach & green alioli	26	Bacalao confitado con piel de naranja, pure de patata & tinta de calamar, espinaca salteada & alioli verde
Giri style 'escalivada' with seasonal grilled vegetables, romesco sauce & roasted hazelnuts	19	Escalivada de la casa de verduras de temporada, salsa romesco & avellanas tostadas
Boletus mushroom risotto with parmesan, truffle & asparagus	22	Risotto de boletus con parmesano, trufa & espárragos
Angus burger with kimchi mayo, cheddar, pickles, caramelized onion & fries (extra bacon +1)	19	Angus burger con mayo kimchi, cheddar, pepinillo, cebolla caramelizada & patatas (extra bacon +1)
Beef sirloin with demi-glace, potato-truffle parmentier, herb butter & sautéed pak-choi	29	Solomillo de ternera con demi-glace, parmentier de patata trufada, mantequilla de hierbas & pak-choi salteado
Iberican 'secreto' pork with Peruvian anticucho sauce, yucca fries & mash, sweet potato chips & coriander	27	Secreto Ibérico al anticucho peruano con yucca en dos texturas, chips de boniato & cilantro

SIDE ORDERS | GUARNICIONES

Green salad from the garden	6	Ensalada verde del huerto
Fries with garlic-rosemary salt	6	Patatas fritas con sal al ajo-romero
Sautéed green beans with sesame	6	Judías verdes salteadas con sésamo

COVER CHARGE, BREAD & APPETIZER 2.80 PP

Before placing an order please inform your server if you have a food allergy. Full allergen info is available on request

CUBIERTO, PAN & APERITIVO 2.80 PP

Tenemos info disponible sobre alergias. Por favor solicite información a nuestro personal