in SAVIA

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cold starters

50% IBERIAN ACORN-FED HAM — **24€**
Served with traditional "blown" bread

SYMPHONY OF NATIONAL & INTERNATIONAL CHEESES — **18,90 €**
A curated selection of cheeses served with crispy elements and accompaniments

LANGOUSTINE RUSSIAN SALAD — **14,20 €**
With our house-made mayonnaise infused with langoustine essence and crispy textures

"LA TERRETA" MARINERA — **9,10 €/UD**
Artisan crispy bread topped with our langoustine Russian salad and Cantabrian 00 PREMIUM anchovy

BEEF TENDERLOIN STEAK TARTARE — **19 €**
Beef tenderloin steak tartare with cured egg yolk and pickles, served with potato crisps

CHARGRILLED AVOCADO WITH PRAWN TARTARE — **12 €**
Grilled avocado with prawn tartare and kimchi mayonnaise

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hot starters

OUR "IN SAVIA" PATATAS BRAVAS — **8,90 €**
River potatoes with pancetta and mojo picón sauce

ARTISAN HAM CROQUETTE — **3 €/UD**
Finished with a delicate pancetta veil

CROQUETTE OF THE WEEK — **3 €/UD**
Ask about our Chef's latest inspiration

ANDALUSIAN-STYLE FRIED CALAMARI — **21 €**
Lightly coated in durum wheat flour with a hint of lime

ANDALUSIAN-STYLE MONKFISH BITES — **14,20 €**
Traditionally fried, Alicante-style

PREMIUM TORREZNO — **12,80 €**
Slow-cooked, then flash-fried for an ultra-crispy skin

BROKEN EGGS WITH KING PRAWN — **18 €**
Dollar-cut potatoes, free-range fried eggs and garlic-sautéed king prawns

BROKEN EGGS WITH TXISTORRA — **16 €**
Dollar-cut potatoes, free-range fried eggs and charcoal-grilled txistorra sausage

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vegetal essence

SEASONAL MEDITERRANEAN SALAD — **12,80 €**

Baby leaves, garden tomatoes, tuna, avocado, free-range egg, house-pickled onion, sweetcorn and olives

“IN SAVIA” CAESAR SALAD — **16,80 €**

Tudela baby gem lettuce, shaved Parmigiano Reggiano, grilled chicken and our signature dressing

BURRATA SALAD — **19 €**

Burrata, smoked salmon, baby spinach, edamame and nori seaweed flakes, with an orange and nut vinaigrette

ARTICHOKE HEARTS CARBONARA WITH FOIE — **20,80 €**

Melting texture, egg yolk emulsion and guanciale, finished with foie micuit shavings

paella & tradition

1 single rice option for the whole table
Price per person
Minimum serving for 2 people

BLACK PAELLA — **21 €**
with Vega Baja Artichokes, Pacific Scallops & Squid

“SENYORET” PAELLA — **22,50 €**
With monkfish, peeled langoustines and squid prawns

OCTOPUS & YOUNG GARLIC PAELLA — **22,90 €**
Creamy or dry, with rock octopus and tender garlic shoots

LOBSTER & MONKFISH PAELLA — **29,80 €**
Our most seafood-driven speciality, with lobster, squid and monkfish

IBERIAN PORK “ABANICO” PAELLA WITH YOUNG GARLIC & BIMI — **20,50 €**
With wild green asparagus, garlic shoots and a premium cut of Iberian pork

DUCK MAGRET & PORCINI MUSHROOM PAELLA — **24,80 €**
With duck churrasco, seasonal mushrooms and foie shavings

BABY CHICKEN & TORREZNO PAELLA — **26,80€**
A bold combination with chickpeas and snow peas

grill & origins

GRILLED OCTOPUS — 20,10 €
Served over truffled potato parmentier with a delicate veil of Iberian pancetta

CHARGRILLED BLUEFIN TUNA — 8 €/100GR
Fire-seared, with market-selected cuts

COD LOIN — 25,80 €
Served with wood-roasted peppers

CHARCOAL-GRILLED BEEF TENDERLOIN — 23 €
Charcoal-grilled beef tenderloin with demi-glace

BEEF TENDERLOIN WITH FOIE GRAS — 28 €
Charcoal-grilled beef tenderloin with a foie gras medallion

DRY-AGED BEEF RIBEYE *(aprox. 1kg)* — 8 €/100GR
Aged for a minimum of 45 days, with intense flavour and a buttery texture

"IN SAVIA" ESCALOPE — 26,20 €
Thin and crispy, served with a low-temperature egg and a Parmesan foam

GRILLED BABY CHICKEN (PICANTÓN) — 24 €
Deboned and cooked over the grill

DUCK MAGRET — 18,90 €

IBERIAN PORK "ABANICO" — 18,90 €

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Selected Side Dishes — 4 €

PADRÓN PEPPERS

FRIES

ROSEMARY RIVER POTATOES

PIQUILLO PEPPERS

GREEN SALAD

BIMI & WILD GREEN ASPARAGUS

sweet finale

JIJONA TURRÓN COULANT — 6,80 €
With vanilla Chantilly and toasted almond crumble

BAKED CHEESECAKE — 7,20 €
Freshly baked daily with an artisan biscuit base

CARAMELISED BRIOCHE TORRIJA — 6,80 €
Served with "leche merengada" ice cream

CREAMY NUTELLA TART — 7,20 €
Baked with white chocolate, dark chocolate and Nutella

ICE CREAM SCOOP — 2,50 €/UD

SEASONAL FRUIT — 6,50 €

LEMON SORBET — 4 €

LEMON SORBET WITH CAVA — 6 €

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