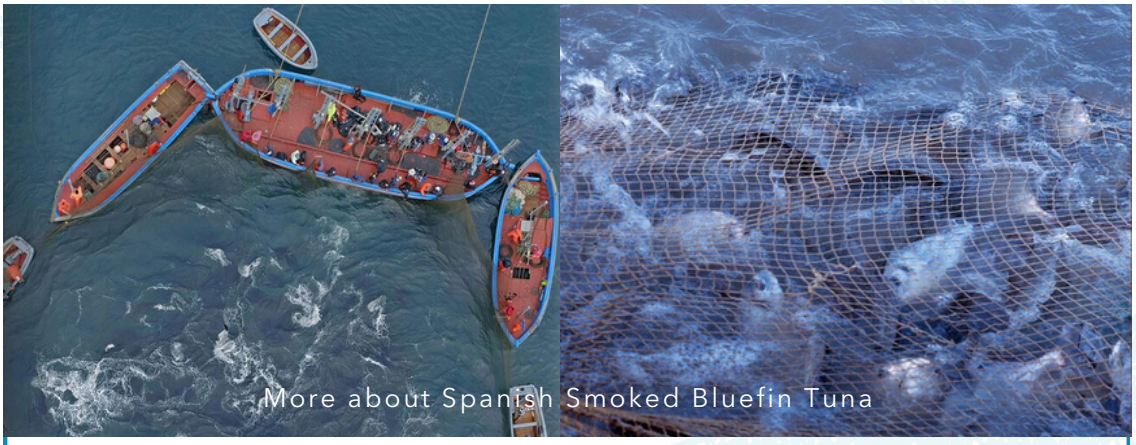
SUSTAINABLY NET-CAUGHT: SPANISH SMOKED BLUEFIN TUNA

Boquerones Pan con Tomate, $6 per piece
White Anchovy | Crystal Bread | Tomato Puree | Garden Cress

Otoro Pan con Tomate, $8 per piece
Smoked BlueFin Tuna Belly | Crystal Bread | Tomato Puree | Garden Cress

Carpaccio de Atún Rojo, $15
Bluefin Tuna | White Asparagus | Ice Plant | Chorizo Crips | Arbequina EVOO



Every spring, off the coast of Andalusia, Spain, fishermen practice the almadraba - a 3,000-year-old fishing tradition. There is no chase, bait or aggregation devices luring fish from afar. Instead, fishermen lay a complex labyrinth of anchored nets beneath the water, built to intercept the tuna's natural migratory path; adult fish are kept while younger ones released. In an age of industrial fishing, almadraba remains almost untouched by time.

Spain is Europe's leading producer of Bluefin tuna, prized in Japan's finest sushi and sashimi houses.

#SpainFoodNation

Eat Spain Drink Spain

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.