

LA ÚNICA

To share or not, grilled

<i>Grilled cauliflower</i> marinated with olive oil, lemon and fleur de sel.	10€
<i>Grilled leek and spring onions,</i> leek and habanero demiglace.	9€
<i>Grilled artichokes</i> with lardon, bride's mole, roasted tomatillo and provencal herb oil.	18€
<i>Angus pork rinds</i> with guacamole and chiltepín-lime sauce.	20€
<i>Homage to Casa Lucio:</i> scrambled eggs with huitlacoche, iberian dewlap, guacamole cream, ranchera sauce and refried beans.	18€
<i>Wild sea bass Ceviche,</i> tree tomato, passion fruit, coconut and corn foam.	25€
<i>"Vuelve la Vida" of salmorejo</i> with guajillo chile, lobster ceviche, prawns and mackerel.	26€

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<i>Kampachi Usuzukuri</i> with mango pico de gallo and grilled pineapple.	25€
<i>Almadraba tuna toast (2 uds.)</i> with mayo-chipotle, avocado and fried leek.	22€
<i>Octopus and shrimp toast (2 uds.)</i> marinated in seafood sauce.	24€
<i>Seafood rice</i> with beans.	25€
<i>Grilled veal sweetbreads</i> with baked potatoes and lemon piquín.	16€
<i>Live lettuce salad,</i> avocado and pine nuts.	14€
<i>Baby spinach salad,</i> figs, pear, caramelized walnuts and goat cheese with maple honey dressing.	16€
<i>Mediterranean Tlayuda of Spanish potato salad,</i> Almadraba tuna tartar, habanero mayonnaise and smoked peppers.	25€

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Our classic Mexiterranean tacos

Matured Galician beef sirloin steak Gaonera (2 uds.) 20€
on mozzarella cheese crust, arugula
on yellow corn tortilla.

Governor with red shrimp (2 uds.) 23€
Oaxacan cheese crust, pico de gallo and smoked
chipotle alioli.

Suckling pig of Sepúlveda (2 uds.) 20€
with pibil, guacamole and Xnipek.

Omakase Mexiterranean Tacos

Duck in two cookings (2 uds.) 28€
hot foie gras lardon, mushroom powder,
dried apricot puree and kimchi.

Chistorra and ropa vieja Tinga (2 uds.) 18€
with mole de olla.

Shreded Almadraba tuna (2 uds.) 30€
zucchini flower, epazote and caviar.

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From sea and land, grilled

Wild carved sea bass 65€
with guacamole, kimchi and beans. (For 2/3 people.)

Today's catch 28€
sifted with huitlacoche and zucchini spaghetti.

Grilled prawns 32€
with guajillo marinade and chiles toreados.

Squid with cauliflower puree, 30€
summer truffle and yellow corn.

Grilled octopus 28€
with tamarind sauce.

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Our meat selection

<i>New York Steak, sirloin steak</i> 350g, friesian, Spain.	28€
<i>Ribeye steak, high loin</i> boneless 500g. Ayshire Sashi, Finland.	58€
<i>Ribeye steak, high loin</i> boneless 500g. Cádiz, Spain.	56€
<i>Tomahawk steak</i> 1kg. Ayshire Sashi, Finland. (For 2/3 people.)	90€
<i>Roasted farm chicken</i> with Mexican chimichurri.	22€
<i>Black Angus beef ribs</i> flambéed with Don Julio 70 Tequila.	24€

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Garnishes

<i>Potatoes au gratin</i> with Oaxacan cheese and chili sauce.	12€
<i>Mashed cauliflower</i> with summer truffle.	14€
<i>Guacamole</i> with pico de gallo.	9€
<i>Charcoal grilled red peppers</i> with roasted Padrón peppers.	12€
<i>Corn ribs.</i>	9€

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Desserts

<i>Reverse cheesecake</i> with corn cream and Veracruz vanilla ice cream.	12€
<i>Pan Perdido de elote</i> helado de avellanas y sopa de chocolate azteca.	10€
<i>Peach Nicuatole</i> with mezcal syrup and horchata ice cream.	10€
<i>Fig tart</i> with lime cream.	10€
<i>Rice pudding</i> with caramelized peach and mango sorbet.	10€
<i>Our two chocolate dessert</i> and Chai ice cream.	10€
<i>World cheese selection</i> with chipotle jam.	18€

10% VAT INCLUDED