

Sivana

Des de 2017

(COOKING WITH FIRE...)
(KISSED BY SMOKE)



GARDEN & COLD DISHES

SMOKED BURRATA, PEACH & CECINA * 17€

Grilled peach, apricot vinaigrette, cured beef

CESAR TORREZNO * 16€

Grilled baby gem lettuce, cesar sauce, crispy pork belly

TOMATO SALAD * 14€

Black olives, marinated onion,
sun-dried tomato vinaigrette

BONITO IN ESCABECHE * 18€

cured bonito (tuna), escabeche cream, pickled onion

STEAK TARTAR * 20€

60-day aged striploin, piparra emulsion

PICANHA CARPACCIO * 19€

Cured picanha, smoket Idiazabal cheese

HOT STARTERS

BEEF SWEETBREADS * 15€

Grilled sweet potato, sun-dried tomatoes, chimichurri

T-BONE STEAK CROQUETTES * 11€

Truffle mayonnaise, grilled portobello mushroom

GRILLED CHEESE * 16€

Goat cheese, apple, nut crumble, honey

MUSSELS DONOSTIARRA STYLE * 15€

Vinegar reduction, garlic, chilli and lemon

BIMI, ASPARAGUS, KALE * 14€

Toasted sesame sauce, soy sauce

EARTH (meat)

T-BONE STEAK (TXULETON) 1kg * 75€

Bone-in ribeye, 40-day aging

ENTRECOTE 400gr * 32€

Boneless striploin, 60-day aging

VACÍO (FLANK STEAK) * 19€

Girona Angus

SLICED CHURRASCO * 24€

Ternera Nebraska

ENTRAMA (SKIRT STEAK) * 18€

Girona Angus

WAGYU BEEF (PRESA) * 27€

Empordà Wagyu

PORK PRESA * 22€

Iberian pork

CHICKEN SKEWER * 17€

Confit garlic, parmesan, rosemary

LAMB CHOPS * 25€

Honey, rosemary, thyme and lemon

SEA (fish)

SEA BASS * 19€

Smoked beurre blanc, asparagus, celeriac puree

TUNA * 26€

Piquillo pepper sauce

TURBOT 1,2Kg * 65€

Pil-pil made from its own juices

ALL MEAT AND FISH ARE PREPARED ON THE CHARCOAL GRILL

SIDE DISHES

FRENCH FRIES * 6€

Agria potato, double-cooked

TRUFFLED POTATOES * 7€

Baby potatoes, cheese and truffle sauce

PIQUILLO PEPPERS * 5€

White wine reduction

CORN RIBS * 5€

Spices and lime

TOMATO BREAD * 6€

Sourdough "cristal" bread with tomato and olive oil

BREAD * 4€

Double fermentation, sourdough

PLEASE ASK OUR STAFF
FOR DAILY SPECIMNS
AND THE WINE LIST

SAUCES

BÉARNAISE, CHIMICHURRI, MUSTARD * 3,5€

KETCHUP, MAYONNAISE, ALLIOLI * 3€