

# La Niña

## A LA CARTE

LA NIÑA EXPERIENCE / AED550 PER PERSON

Embark on a flavour exploration, chartered by our chef using the treasures of the season.  
Join us in navigating these waters. A minimum of two guests is required.

### Para Picar

Pan de Casa {d}{g} / 20  
Smoked chilli butter

Olivas Marinadas / 20

Taco de Langosta {d}{s} / 95  
Lobster, mango, scotch bonnet aioli

Taco La Niña {d} / 95  
Yellowfin tuna, avocado, caviar

Taco de José / 95  
Cured Wagyu beef, caviar

Tostada de Res {d} / 70  
Corn tortilla, short rib, avocado, Cotija cheese

Empanada de Trufa {d} / 68  
Truffle, Manchego cheese, corn

Pan con Tomate {d}{g} / 30  
Crispy sourdough, Manchego cheese

Bikini no Bikini {d}{g}{s} / 395  
Caviar, lobster, beef cecina, crispy chicken,  
tomato marmalade, aioli

Ensalada Rusa y Caviar {d} / 375  
Kaluga Queen caviar, Russian salad

### Entradas Frías

Ensalada La Niña {d}{v} / 50  
Baby gem lettuce, roasted corn, tomato,  
Cotija cheese, pumpkin seeds, diosa verde

Ensalada de Alcachofas {d} / 65  
Grilled artichoke, beef cecina, Rocha pear,  
piquillo pepper

Ensalada Mixta {s}{n} / 155  
Prawns, lobster, avocado, asparagus, mixed  
greens, almonds, Valencia orange, crispy potato,  
citrus agave dressing

Tartar de Ternera {d}{g} / 80  
Wagyu striploin, crispy potato, Jalapeño, capers,  
Manchego cheese

Wagyu Crudo {d} / 85  
Seared Wagyu striploin, avocado, Cotija cheese,  
salsa verde, sesame dressing

Tartar de Atún {d} / 110  
Yellowfin tuna, habanero truffle dressing,  
crema, rice crisps

Crudo de Cola Amarilla / 72  
Yellowtail fish, watermelon, avocado mousse,  
jicama, Jalapeño-watermelon dressing

Coco Lubina / 75  
Wild sea bass ceviche, coconut and habanero  
dressing, red onion

Plato de Ceviches {s} / 325  
King crab ~ corn, salmon ~ poblano leche de tigre  
sea bass ~ coconut, tuna ~ Habanero

### Entradas Calientes

Gambas al Ajillo {d}{g}{s} / 115  
Tiger prawns, guajillo oil, romero peppers

Pulpo a la Gallega {d}{g} / 135  
Grilled octopus, beef chorizo and paprika broth,  
potato mousse, crispy onions

Bolinhos de Bacalhau {d}{g} / 60  
Crispy cod fritter, saffron mojo, olive oil aioli

Croquetas {d}{g} / 70  
Braised short rib, aioli

Coca de Trufa {d}{g}{v} / 120  
Add Truffle MP  
Mahón cheese, fig, truffle

Canelón {d}{g} / 75  
Braised beef short rib, Idiazabal cheese,  
bodega cream sauce

Albóndigas {d}{g} / 75  
Wagyu beef meatballs, Cotija cheese, avocado,  
veal jus

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## Platos Principales

Frango Piri-Piri {d} / 165  
Lime-brined Spanish baby chicken, guindilla pepper, coriander crema

Lubina Rellena {d}{s} / 175  
Sea bass, lobster mojo, pisto, fennel, orange

Salmón al Horno {d} / 175  
Roasted salmon, achiote honey, poblano cream, roasted corn salsa

Merluza Negra {d} / 225  
Chilean sea bass, mashed plantain, coconut broth

Espetada de Langosta {d}{g}{s} / 255  
Grilled lobster tail, romero pepper, fideua, lobster crema

Rabo de Toro {a}{d} / 155  
48-hour braised bull's tail, potato and Mahón cheese purée, pickled romero, chimichurri

Chuletas de Cordero {d} / 170  
Grilled lamb chops, mojo rojo, Cotija cheese

Solomillo al Jospeser {d}{n} / 285  
Grilled beef tenderloin, creamed kale, romesco, potato terrine, salsa verde, jus

Carne Criolla {d}{g} / 495  
Wagyu striploin 7-8, queso, salsa, crispy onions

Calabaza a la Parrilla {d} / 110  
Jospeser grilled pumpkin, salsa verde, mojo rojo

## Para Compartir

*Recommended for 2 to 3 people*

Locrio de Langosta {d}{s} / 595  
*Please allow 30 minutes*  
Bomba rice, lobster, octopus, prawns, kale,  
beef chorizo, Padrón peppers, crema

Rodaballo / 585  
1.2kg wood-grilled turbot, natural jus

Chuletón {d} / 650  
1.2kg Jospeser-grilled ribeye on the bone,  
Padrón peppers, tomatillo béarnaise

Parrillada de Carne / 695  
Wagyu striploin, bull's tail, tenderloin,  
short rib, jalapeño corn bread

## Guarniciones

Romesco Broccolini {d}{n}{v} / 48  
Papas Fritas {v} / 35  
Papas Fritas con Trufa {d}{v} / 45

Batata al Horno {d}{v} / 45

Plato de Chiles / 12