

lila

BY OMAR BEN-HAMMOU

BREAD & BUTTER <i>sour dough, home made brown butter</i>	5€
CUCUMBER <i>ponzu, ginger oil & black garlic</i>	11€
GREENS & BLACK TRUFFLES <i>spinach, fennel, truffle vinaigrette, grana padano, herbs & shaved truffle</i>	15€
TOMATO <i>parsley, tomato water, sherry & radish</i>	12€
TUNA TATAKI <i>soy- ginger- shallot vinaigrette, avocado mousse & cucumber</i>	17€
CEVICHE <i>cancha, choclo, red jalapeño leche de tigre & sweet potato</i>	18€
TUNA TARTAR <i>wasabi-lime emulsion, cilantro oil & sushi rice cracker</i>	16€
BAKED SCALLOPS 4pcs <i>brown butter & dashi</i>	22€
OCTOPUS <i>olives emulsion, capers, olive oil & lemon</i>	22€
TRUFFLE PASTA <i>spaghetti, lemon confit, grana padano & truffle butter</i> <i>Pearla Caviar - Bester belluga organic 10gr +12€</i>	26€
ROASTED CAULIFLOWER <i>kombu, aji amarillo, yuzu koshu & cilantro</i>	16€
ORGANIC SALMON <i>slightly steamed, snowpeas-shiitakes & smoked bonito broth</i>	22€
PORK BELLY <i>bourbon-apple pure, gochujang - cabbage roll & cognac jus</i>	21€
STEAK <i>american black angus New York strip, yuca fries & jus naturel (300gr)</i>	34€
PANNA COTTA <i>white chocolate, crumble, raspberry & maca</i>	9€
FLAN <i>cream & vanilla pots</i>	7€

wine

Bubbles

Crémant de Loire Blanc, Brut	44€
Trenz, Riesling Sekt Brut	40€
Julià & Navinès, Cava Brut	1,5cl 7€/32€

Champagne

Bonnaire Grand Cru Blanc de Blancs	69€
------------------------------------	-----

White wine

Le Jade, Picpoul de Pinet 2020	1,5cl 6€/24€
Bodegas Fulcro, Albariño Pescuda 2019	1,5cl 8€/32€
Palomino fino, Pago Miraflores 2017	1,5cl 9€/38€
Weinhaus Messmer, Pfalz, Riesling 2019	1,5cl 6€/24€
Haute-Serre Albesco, Chardonnay	47€
Weingut Schmitt, Riesling natúr 2019- <i>natural</i>	44€
Moscatel Tinaja, Estación Yumbel 2020 - <i>natural- orange</i>	42€
Guillemot-Marc, Quintaine Viré-Clessé 2018	69€
Verjus AVAA- non alcoholic	0,75cl 7,5€/35€

Rosé

Pomponette, Côtes de provence 2020	7€/32€
------------------------------------	--------

Red wine

Holger Koch, Spätburgunder 2018	1,5cl 7€/26€
Heartland Directors Cut, Shiraz 2016	1,5cl 8€/34€
Ánima negra, Calet (Mallorca)	59€
La llopetera, Pinot Noir 2019 - <i>natural</i>	60€
Quinta de Unihue, Malbec, Chile 2019 - <i>natural</i>	49€
Ninja de las uvas, Garnacha 2019	46€

Sweet wine

La cosa-The thing	0,75cl 7€/36€
-------------------	---------------

cocktails

Lila's Negroni- gin, Campari, vermouth, orange, bitter

12€

La 73- gin, lemon juice, rosemary, cava

12€

Margarita- tequila, triple sec & lime

11,5€

Pisco Sour- pisco quebranta, egg white, lime juice, sugar

10,5€

Whisky Sour

10,5€

Lila Spritz- gin, rhubarb, tonic

10€

Chilcano- pisco acholado, ginger ale, lime juice, bitter

9,5€

Santa Teresa Blues- cachaça, fernet, lemon, thyme

9€

Aperol Spritz

8,5€

drinks

Beer	4€
Agustiner Pils	
Hacker-Pschorr	
Radler	4€
Soft drinks	3,5€
Natural/sparkling water 0,5	3,5€
Natural/sparkling water 0,75	4€

GIN

Bombay	6€
Brick Gin	6,50€
Bulldog	7€

VODKA

Grey-Goose	11,50€
Ketel One	8€

RON

Diplomático	9'5€
-------------	------

WHISKY

The Balvenie- 12 years	14€
Glenfiddich- 12 years	12€
Bulleit '95 rye	10€
Bulleit Bourbon	9€
Maker's Mark	9,5€
Chivas- 12 years	9€
Jack Daniel's	8€

TEQUILA

Don Julio añejo	12€
Don Julio reposado	10€
Don Julio blanco	7€
Espolón	7€

MEZCAL

San Cosme	8€
-----------	----

PISCO

Demonio de los Andes	5€
Portón	7€