

TO START

Corn bread with silky aioli	6
Cauliflower salad in various textures with lime vinaigrette, Parmesan cheese, and caramelized walnuts	16
Roasted chicken Caesar, parmesan, croutons & edamame	18
Charred avocadoreek cheese	17
Trio of tomatoes with stracciatella di Bufala	18
Lebanese hummus with red oil and Arabic bread	15
Truffle fries, aged parmesan	14
Crispy pork biteswith guacamole and spicy honey	16
Rock n' roll prawns	19
Creamy aged beef croquettes	16

RAW SELECTION

Bluefin tuna tataki with ponzu	24
Crispy toast with tuna sashimi	18
Spicy salmon tartare with green gazpacho	21
Amelie oyster, served plain	7
Amelie oyster with Japanese dressing	8

PIZZAS

Spicy pepperoni pizza with hot honey	18
Classic Margherita pizza with vine tomatoes & mozzarella	16
Roasted chicken pizza with truffle cream	18

SIGNATURE BITES

Butter brioche with steak tartare	19
Anticucho octopus & mango tartare	22
Max tuna “mollete” with fried egg	19
Crispy calamar sandwich with Iberian pork	18
Tulum tacos, beef tenderloin & avocado cream	22
Miso glazed salmon with fresh cucumber salad	24
Aged beef burger with melted cheddar & spicy jam	18
Aged burger katsu with Emmy sauce and aged cheese	19
Rigatoni mezze with champagne sauce and lobster	30
Rigatoni with vodka, burrata straciatella and crispy guanciale	19
Lamb kefta with naan and yogurt cream	19
Peruvian chaufa rice with beef tenderloin and fried egg	20

FROM THE GRILL

Chateaubriand dry-aged beef (500g)	58
Iberian pork “al pastor” with grilled pineapple	24
Frisian beef cube roll open flame (550g)	58
Grilled chicken churrasco with col saleslaw	21

SIDES

French fries with sea salt & rosemary	6
Confit piquillo peppers	7
Roasted baby potatoes	7

SWEET ENDINGS

Caramelized brioche torrija with vanilla ice cream	8
Silencio signature cheesecake	8
Seasonal fruit	18

WINES

White Wines

Mara Moura - Godello <i>D.O. Monterrei</i>	23
Pazo de San Mauro - Albariño <i>D.O. Rías Baixas</i>	32
Habla del Mar - Coupage	29
Javier Sanz - Verdejo <i>D.O. Rueda</i>	18/5
Belondrade - Verdejo <i>D.O. Rueda</i>	68
Habla de Ti - Sauvignon Blanc <i>D.O. Extremadura</i>	20/5
Hacienda la Quinteria - Chardonnay <i>D.O. Cádiz</i>	28/6
Ossian - Verdejo <i>D.O. Rueda</i>	65

Rosé Wines

Habla de Ti - Cinsault <i>D.O. Extremadura</i>	20/5
Chivite - Garnacha, Syrah <i>D.O. Provenza</i>	30
Miraval - Garnacha, Cinsault, Syrah <i>D.O. Navarra</i>	36
Ott Château Romassan - Garnacha, Syrah <i>D.O. Provenza</i>	33
Whispering Angel - Garnacha, Syrah <i>D.O. Provenza</i>	32
M de Minuti - Garnacha, Cinsault, Syrah <i>D.O. Provenza</i>	32

WINES

Red Wines

Habla del Silencio <i>D.O. Extremadura</i>	21
Pago de Carraovejas <i>D.O. Ribera del Duero</i>	60
Pintia <i>D.O. Toro</i>	70
Malleolus <i>D.O. Ribera del Duero</i>	48
Vage Sicilia Alión <i>D.O. Ribera del Duero</i>	120
Vega Sicilia Valbuena 5º <i>D.O. Ribera del Duero</i>	150

Magnum

Habla de ti (White Wine)	36
Habla de ti (Rosé Wine)	36
Habla del Silencio (Red Wine)	36
Quelias (Rosé Wine)	55
Miraval (Rosé Wine) 1.5L/3L	78/250
Whispering Angel (Rosé Wine) 1.5L/3L	80/196