

IN THE CENTRE

BELLOTA IBERIAN HAM 🍖	22€
OX JERKEY 100G. 🍖	20€
SPANISH CHEESE PLATTER 🧀🧀🧀	20€
CONFIT ARTICHOKE WITH FRESH FOIE GRAS	12€
BROCCOLI SALAD 🥦🥬🌿 BROCCOLI, ONION, BACON	9€
RUSSIAN SALAD 🍖🥬🌿🐟 TUNA, CARROT, POTATOES	8€
TACO PAIRING 🌮🌮🐟 PULLED PORK SHOULDER, PICO DE GALLO MARINATED OCTOPUS, HOMEMADE GUACAMOLE	10€
TUNA TARTAR 🌿🥬🥬🐟 KIMCHI, TERIYAKI, RICE BREAD, WAKAME, ALGA NORI, AVOCADO	23€
BLUEFIN TUNA SASHIMI WITH KIMCHI CROQUETTE 🌿🍖🥬🐟 MAYONNAISE, XO JERKY, DRIED TOMATO	22€
SHIITAKE MUSHROOM CROQUETTES 🌿🥬🥬🥬🥬 SHRIMP TARTAR, TURMERIC HOISIN, AND BLACK GARLIC MAYONNAISE	22€
SOFT-SHELL CRAB 🌿🐟 CHERRY SAUCE, TURMERIC, LEMONGRASS, MINT	8€/UD
CROQUETTES x6 🌿🥬🍖 IBERIAN HAM, SHRIMP, COD	16€
CRISPY SHRIMP x6 🌿🐟🍖 BRICK PASTRY, SHRIMP, KIMCHI MAYONNAISE, CHEDDAR CHEESE	15€
IBERIAN SECRET GYOZAS 🌿🍖🥬🍖🐟 SWEET GRAPEFRUIT AND ORANGE CHILI, SWEET POTATO AND TURMERIC CREAM	17€
STEAK TARTAR 🌿🍖🥬 MATURED SIRLOIN STEAK, PICKLE SAUCE ON MARROW, POTATOES PIE	32€
CEVICHE 🌿🐟🍖 FISH OF THE SEASON, TIGER MILK, COCONUT CREAM	21€
KIMCHI CROQUETTES WITH ROASTED BUTTERFISH 🌿🍖🥬 CAPELIN EGGS, BLACK GARLIC MAYONNAISE	20€

IN THE CENTRE

CRISPY BURRITO WITH OXTAIL 🌿🥥🍄🥑	20€
SWEET POTATO PARMENTIER, RED FRUIT SALAD	
TOTEM OCTOPUS LEG 🦑🥥	23€
TOMATO FOAM, WILD MUSHROOM PARMENTIER, LEMON GEL	
CUTTLEFISH WITH ARTICHOKES 🦑	18€
GARLIC, DRIED TOMATO	
“N 00” SQUID 🦑🥥	22€
DRIED TOMATO, GREEN SAUCE	
TAI MUSSELS 🦑🥥🌿	20€
YELLOW CURRY, LEMONGRASS, CHILI, BROCCOLI, SHRIMP	
TOTEM GUA BAO x2 🥥🍄🍄🌿	12€
SHREDDED NAVARRA BEEF, TERIYAKI SAUCE	
TAI GUA BAO x2 🥥🍄🌿	12€
CHICKEN STRIPS WITH RED PEPPER AND SWEET CHILI SAUCE	
TOASTED BREAD WITH PEPPERS 🌿🥥🍄🥑	14€
TUNA, COD	
VEGETARIAN TOASTED BREAD 🌿🥥	13€
VEGETABLES WITH CRUNCY ONION, HOISIN DRESSING	
“FARMERS” TOASTED BREAD 🌿🥥🥑	14€
GRILLED CHICKEN, CHEDDAR CHEESE, ARUGULA, HONEY AND MUSTARD	
RAVIOLI WENTON x4 🥥🍄🍄	18€
LOW-TEMPERATURE BEEF RIB, DARK BEEF STOCK, TOASTED BUTTER, AND TRUFFLE PARMENTIER	

FISH MARKET



SCALLOPS

RED SHRIMP

GALICIAN SCALLOP

WHITE SHRIMP

BLONDE CLAM

CARIDEAN SHRIMP

OYSTERS

NORWAY LOBSTER

WILD SEABASS (1KG, FOR 2 PEOPLE)

SALADS

ALMOST MURCIAN   17€
RAF TOMATO, SWEET POTATO, QUAIL EGG, CAPERS, OLIVES AND ONION

TEMPERED TOTEM    18€
MIXED LEAVES, SHRIMP, TOMATO, OLIVES, ONION
SESAME VINAIGRETTE

GARDEN SALAD   16€
MIXED LETTUCE, VEGETABLES IN SEASON, ONION, TOMATO, CUCUMBER, CARROT,
LIGHT TUNA BELLY, ONION VINAIGRETTE

GOATS CHEESE SALAD   17€
DRIED FRUITS, EXOTIC FRUITS, MANGO SAUCE

BURRATA BLOSSOM    18€
CHERRY TOMATO, GREEN PESTO, HONEY AND BASIL SAUCE

CHICKEN UP    17€
MARINATED CHICKEN BREAST, BABY SPINACH, CHERRY TOMATO,
CROWTS, DRIED TOMATO, PARMESAN AND TOTEM HOMEMADE SAUCE

RICE DISHES

MIN 2 PAX

OCTOPUS WITH CLAMS 🐙🐚 17€

“A BANDA” RICE 🍷🐟🐚 16€

BLACK RICE WITH BABY SQUID AND ARTICHOKE 🐚🍄 16€

IBERIAN PORK WITH WILD MUSHROOMS AND FOIE 🍷🍄 17€

BOLETUS AND FOIE FIDEUA 🍷🍄 16€

TUNA PARPATANA 🍷🐟🐚 17€

TRUFFLED DUCK WITH MUSHROOMS 🍷🍄 17€

LOBSTER 🍷 24€

BURGERS

WITH RUSTIC-STYLE 100% HOMEMADE AND JOSPER GRILLED

ANGUS 🍷🍷🍷 16€

BLACK ANGUS, TOTEM SAUCE, BACON AND CHORIZO JAM,
MELTED CHEESE, ONION RINGS

AVE 🍷🍷🍷 16€

CHICKEN BREAST, DRIED TOMATO, RECUA, TIKAMASSALA MAYONNAISE, PARMESAN

VEGAN 🍷 16€

HOMEMADE GUACAMOLE, FRIED TORTILLA CHIPS, TOMATO AND LETTUCE

MEAT

ALL JOSPER GRILLED

BLACK ANGUS STEAK 🌿 33€
300G STEAK, GRILLED VEGETABLES, BAKED POTATOES

SIRLON STEAK 🌿 29€
WITH FOIE, CASTILIAN SAUCE, ROAST POTATO

FRENCH RACK LAMB STEW AT LOW TEMPERATURE 32€
WILD BLACK RICE, STEAMED BROCCOLI

SELF-MATURED MEAT, 60 DAYS CHECK THE PRICE
VARIOUS CUTS, DIFFERENT TYPES OF BEEF

BEEF RIBSS, LOW TEMPERATURE ROAST 🌿 31€
GRILLED VEGETABLES, THAI SAUCE

GRILLED IBERIAN PORK SHOULDER 🌿 26€
GRILLED VEGETABLES AND BABY POTATOES

FISH

SALMON STRUDEL 🌿🐟🌿 19€
TRUFFLE OIL, SPINACH, BROCCOLI AND COD MOUSSE

TURBOT 🐟 22€
GRILLED, WITH BLACK RICE, STEAMED BROCCOLI, GREEN OIL

RED TUNA PARPATANA 🐟🌿🌿 21€
GRILLED, TOTEM STYLE SAUTÉED VEGETABLES

COD 🐟🌿 18€
SAUTÉED VEGETABLES WITH TOMATO SAUCE AND SEAFOOD BROTH,
GARLIC MUSLIN

SEA BASS / BREAM FISH 🐟 20€
WITH SAUTÉED VEGETABLES AND POTATOES

CHARCOAL-GRILLED TUNA TATAKI 🐟 32€
WITH A WAKAME MIX, DAIKON RADISH, AND WASABI PEARLS

DESSERTS

CHOCOLATE CAKE 🌾🥚🥚 7€

TORRIJA (FRENCH TOAST) 🌾🥚🥚🥚 7,50€
BAILEYS, TOTEM ICE CREAM

MILLE FEUILLE 🌾🥚🥚 7€
CARAMELIZED APPLE, TOTEM ICE CREAM

OVEN BAKED CHEESECAKE 🌾🥚 7€
WITH JAM AND SEASONAL FRUITS

PAULOVA 🌾🥚🥚🥚 7,50€
WITH CREAM AND FRESH RED FRUITS

TOTEM CAKE 🥚 7€
HONEY OF FLOWERS

CHILDREN'S MENU 17€ INCLUDES 1 DRINK AND ICE CREAM

BURGER 🌾🥚
WITH FRIES

TAGLIATELLE BOLOGNESE 🌾🥚🥚🥚
FRENCH FRIES

NUGGETS 🌾
WITH FRIES

ALLERGENS



GLUTEN
GLUTEN WHEAT



CRUSTÁCEOS
CRUSTACEANS



HUEVO
EGGS



PESCADO
FISH



CACAHUETE
PEANUTS



SOJA
SOYA



LÁCTEOS
LACTOSE



FRUTOS DE
CASCARA
NUTS



APIO
CELERY



MOSTAZA
MUSTARD



SÉSAMO
SESAME



E-X
DIÓXIDO DE AZUFRE
Y SULFITOS
SULPHUR DIOXIDE



MOLUSCOS
MOLLUSCS



ALTRAMUCES
LUPIN

PLEASE COMMUNICATE IN ADVANCE ANY TYPE OF ALLERGY OR INTOLERANCE.
THE ROOM STAFF IS TRAINED TO ADVISE YOU.



PICANTE
SPICY