OUR MENU

Vegetarian dishes
Mildly spicy
Vegan dishes
Spicy
Gluten-free dishes
Very spicy
Make it vegetarian
Make it vegan
Vegetarian option available
Vegan option available
Artisan bread with pumpkin seeds and Elizondo oil with slices of black truffle 2,95 /person

OUR RECOMMENDATION
"IF IT'S YOUR FIRST TIME"

JAMÓN OCULTO
Thin slices of entrecote matured for 90 days and flamed at the table. 26,90

AMBERJACK TIRADITOS WITH TRUFFLE
Thin slices of amberjack with natural truffle, ponzu sauce, yuzu, truffle mayo and tempura shavings with tender garlic shoots. 26,90

BEEF TENDERLOIN MINI TACO WITH MINI PEARLS (2 PCS.)
Crispy homemade taco filled with tender oven-roasted beef tenderloin, refreshing mint pearls and a touch of lime zest. 19,50

GYOZAS OCULTO (4 PCS.)
Delicious homemade fried gyozas with toasted duck, leeks, chives and bamboo shoots, served over a truffled sweet potato parmentier, with our Onishi raspberry sauce and fresh truffle slices. 18,90

THAI CROQUETTES (2 PCS.)
Exquisite homemade Thai-style chicken croquettes with a delicious coconut curry béchamel and toasted peanuts. 7,90

TO START
"IT'LL WAKE UP YOUR APPETITE"

NATURAL OYSTERS (1 PC.)
With a bit of lemon. 5,90

ROYAL OSETRA CAVIAR 30 GR.
Selected for the most exquisite tastes. 65,00

OCULTO STYLE CHICKEN SALAD Make it vegetarian
Garden-fresh lettuce with marinated chicken cooked at low temperature, dressed with our exquisite new homemade sauce of toasted pistachios, Axarquía mango and cucumber. 17,50

CORVINA IN COCONUT AJOBLANCO
Thinly sliced sea bass tartare, topped with coconut ajoblanco, with toasted almonds, fennel, Granny Smith apple and a delicate touch of lime zest. 24,90

GUACAMOLE OCULTO Make it vegetarian
Avocado from the Axarquía with grilled corn, grated parmesan cheese, lime and cilantro served with corn tortilla chips. 15,90

BEEF TENDERLOIN, FOIE GRAS & TRUFFLE ROLL
Sushi roll with thinly sliced beef tenderloin, foie gras, tempura avocado and herb cream cheese, finished with Kabayaki glaze and truffle mayonnaise. 19,90

TO ENJOY & SHARE
"THIS IS WHERE THE GOOD STUFF REALLY BEGINS"

THAI SCARLET PRAWN (1 PC.)
Special OCULTO-marinated scarlet prawn served over our exquisite Pad Thai with peanuts. 29,90

EXPLOSIVE FOIE GRAS INGOT
Foie gras ingot over a light white chocolate cream with physalis, finished with double raspberry and chocolate popping candy. Served with crispy Iberian flatbread crackers. 15,95

CRISPY TIKKA LASAGNA
Freshly-made Asian-style lasagna filled with tikka masala beef tenderloin Bolognese, coconut béchamel, confit tomato, crispy wonton, and fresh mint. 22,90

MISO-GLAZED IBERIAN PORK PRESA
Sliced Iberian pork presa, seared and glazed with our miso marinade, served with truffle mayo and grated parmesan. 26,90

MINI LOTUS BURGER (2 PCS.)
Delicious grilled beef burger with lotus biscuit sauce, caramelized onion, Malaga goat cheese and Ronda tomato jam. 18,50

MADRID-STYLE CRISPY SQUID BAO (1 PC.)
Our take on Madrid's classic calamari sandwich, featuring steamed bao bun, fresh squid coated in crispy panko breadcrumbs, herb cream cheese with a hint of spearmint and lime, smoky chipotle mayonnaise and crispy bacon. 7,95

OLVÍDATE DE LAS ALITAS (2 PCS.)
"I DON'T EVER MISS THOSE EVER AGO"
Whole chicken wings marinated and slow-cooked for 12 hours, finished over the flame with satay sauce, garlic shoots, peanuts, and spring onion. Served with our mini Chinese bun. 18,90

KATAIFI KING PRAWNS (2 PCS.)
King prawns hand-wrapped in kataifi pastry, golden and crispy, served over a fresh fennel and leek cream, topped with kimchi mayo, Ito Togarashi, and toasted sesame seeds. 14,90

OCULTO STEAK TARTARE · OSETRA CAVIAR
Hand-cut beef tenderloin with a classic steak tartare dressing, served on a Belgian waffle with gochujang egg yolk emulsion, quail's egg, crispy capers and genuine Osetra caviar. 34,90

CHATEAUBRIAND OCULTO
600 gr. to share of the best selection from the center of the beef tenderloin, marinated with our secret recipe giving it an unmatched flavor. 89,00

NIGIRIS OCULTO
"THIS IS NOT FOR SHARING"

SARDINE NIGIRI Make it vegan
Sardine nigiri with fire-roasted aubergine and miso. 4,50 /pc

CRISPY SALMON TARTARE NIGIRI
Crispy sushi rice topped with salmon tartare, Granny Smith apple and tonkatsu sauce, finished with toasted sesame seeds, chives and a touch of fresh lime zest. 5,90 /pc

MISO-GLAZED AUBERGINE NIGIRI
Roasted, smoked aubergine caramelised with miso, served over sushi rice and finished with fresh coriander shoots. 4,50 /pc

AMBERJACK NIGIRI
Amberjack nigiri and Real Caviar Osetra. 6,50 /pc

DUCK & SHIITAKE NIGIRI
Delicate slices of duck breast over sushi rice, complemented by shiitake mushroom sauce and a touch of soy. 5,90 /pc

OCULTO JAMÓN NIGIRI
OCULTO jamón nigiri with truffle mayo. 4,90 /pc

FLYING SOLO
"ALTHOUGH YOU'LL END UP SHARING"

GRILLED BEEF TENDERLOIN
The finest and most tender grilled beef tenderloin, sliced and served with confit tomato and roasted baby pepper. 29,90

DUCK BREAST, SHIITAKE & MALLORCAN SOBRASADA
Duck breast served with creamy puntalette pasta, shiitake mushrooms and Mallorcan sobrasada, finished with caramelised Granny Smith apple. 28,90

PISTACHIO SALMON
Salmon covered with a crispy pistachio layer, served with a smooth pumpkin and coconut cream. 23,90

CHARGRILLED OCTOPUS, CORN & MISO
Chargrilled octopus tentacle glazed with kabayaki, served over a corn and miso cream, with Emmy sauce, toasted corn, tobiko and crispy puffed rice paper with a subtle hint of togarashi. 24,90

VEGAN BURGER
Delicious veggie burger with a meaty flavor, served on rustic bread with crispy vegetables, Japanese tomato jam, and a lettuce base. 18,50

"DON'T LEAVE IT ALONE"

Truffled sweet potato parmentier. 5,25

French fries. 4,25

Fries with parmesan and truffle. 5,25

Vegetable skewer. 6,25

"SAUCE, GLORIOUS SAUCE"

Barbecue. 1,90

Classic mayonnaise. 0,50

Ketchup. 0,50

Kimchi mayo. 1,90

Smoked chipotle mayo. 1,90

Truffle mayo. 1,90

Sweet chili mayo. 1,90

SWEET ENDING
"YOU WON'T FORGET IT"

AMARETTO TIRAMISU
Delicious tiramisu featuring a rich Nutella and Amaretto-infused mascarpone cream, classic ladyfinger biscuits soaked in coffee, powdered caramelised hazelnuts, finished with freshly grated coffee beans and served with a scoop of mascarpone ice cream. 9,00

PISTACHIO & KATAIFI TORRIJA
Vanilla-infused torrija filled with pistachio and kataifi cream, served with white chocolate ice cream with kataifi, pistachio cream, and toasted pistachios. 9,00

SNICKER OCULTO
Delicious and sweet peanut ice cream covered in milk chocolate, Italian meringue, homemade caramel sauce and peanuts. 9,00

BANANA WHISPER
Crispy kataifi nest over banana toffee, with yuzu gel, dehydrated banana, white chocolate ice cream, cocoa-coated popcorn, and a final touch of ground coffee. 8,00

All prices include VAT.
Request information about allergens from our team.