



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 MINT 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 Ohishi 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"

OCULTO STYLE CHICKEN SALAD

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

OCULTO STYLE RICE SALAD

Delicious sushi rice salad with Wakame seaweed. 14,95

GUACAMOLE OCULTO

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

ROLL TEMPURA FUTOMAKI (4 PCS.)

Crispy and creamy tempura roll with herb cream, mango, salmon, teriyaki sauce, ponzu sauce, toasted sesame, wakame and togarashi threads. 15,90

SARDINE NIGIRI

Sardine nigiri with fire-roasted aubergine and miso. 4,50 /pc

CRISPY TUNA TARTARE NIGIRI

Crispy nigiri with tuna tartare and sweet chili mayo. 5,90 /pc

SALMON NIGIRI

Salmon teriyaki nigiri. 3,90 /pc

AMBERJACK NIGIRI

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

BEEF TENDERLOIN TARTARE NIGIRI

Beef tenderloin tartare nigiri, parmesan cheese and truffle. 4,50 /pc

OCULTO JAMÓN NIGIRI

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

TO ENJOY & SHARE

"THIS IS WHERE THE GOOD STUFF REALLY BEGINS"

EXPLOSIVE FOIE GRAS INGOT

Foie gras ingot over a light white chocolate cream with physalis, finished with grilled 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 with sweet Lotus biscuit sauce, caramelized onion, Malaga goat cheese and Ronda tomato jam. 18,50

MADRID-STYLE CALAMARI BAO (1 PC.)

Our take on the classic Madrid-style calamari sandwich: steamed bao bun, fresh calamari in crispy panko, ricotta cream with lime and mint, smoked chipotle mayo, and crispy bacon. 7,95

OLVÍDATE DE LAS ALITAS (2 PCS.)

"FORGET EVERY WING YOU'VE EVER HAD"

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 cauliflower and leek cream, topped with kimchi mayo, Ito Togarashi, and toasted sesame seeds. 14,90

BEEF TENDERLOIN TARTARE

Beef tenderloin hand-cut and served with our crispy fries. 26,90

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

FOR A LITTLE TREAT

"SOMETIMES IT'S JUST WHAT YOU NEED"

NATURAL OYSTERS (1 PC.)

With a bit of lemon. 5,90

ROYAL OSETRA CAVIAR 30 GR.

Selected for the most exquisite tastes. 65,00

THAI SCARLET PRAWN (1 PC.)

Special OCULTO-marinated scarlet prawn served over our exquisite Pad Thai with peanuts. 29,90

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

PISTACHIO SALMON

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

GRILLED TUNA

Grilled tuna loin served with sweet garden tomato jam and aromatic hints of ginger. 29,90

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 with Nutella and Amaretto mascarpone cream, topped with classic ladyfinger sponge infused with coffee, caramelized hazelnut powder, and finished with grated coffee beans. 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. 9,00

All prices include VAT.

Request information about allergens from our team.