

oben Restaurant & Skybar was created for curious palates, for those who want to try new flavors and textures, for those who like Mediterranean and Spanish cuisine but do not want to lose sight of seasonal and local products.

The creators of this spectacular place are **Iñigo Urrechu** and **Javier Barros**.

Iñigo Urrechu _____

One of the best- and best-known Spanish Chef. He is Basque and began his career in the kitchen under the tutelage of the great master Marín Berasategui. His kitchen stands out for the technique and the little handling of food.

He currently has 5 restaurants, all of them in Spain, between Madrid and Marbella.

Javier Barros _____

He is Spanish from Navarra, but as a child he was lucky enough to come to live in Germany, allowing him to learn about German culture in detail and benefit from the mixture of cultures.

He has worked in numerous well-known restaurants and hotels in Spain, and his cuisine is based on detail and creativity.

Starter

Two Croquetas ^{1.4.9} Iberian ham porcini mushrooms	€ 8
Grilled salchicha ^{1.4.7.9} Brioche potato cream wild herb salad roasted onion	€ 8
Vegetable soup with vegan pasta ^{5.9.13}	€ 19
Spanish potato salad ^{1.2.3.4.7.12} Tuna Mayonnaise	€ 18
Beetroot tartare ⁷ Avocado Apple Balsamic Vinaigrette (Vegetarian)	€ 18
Terrine of potato ^{1.2.4.7.9} Iberian pancetta caviar poached egg leek cream	€ 36
Mallorcan tart ^{1.4.7.9.11.12} Goat cheese au gratin Cecina de León Romesco	€ 26
Vegan Spanish omelet ^{7.9.13} Vegan aioli	€ 18
Baked king prawns ^{1.3.4.7.9.12} Mayonnaise Green mustard Pisto	€ 26
Grilled Pulpo ^{30 4.14} Mashed potatoes pointed cabbage paprika-garlic oil	€ 30

1.Egg 2.Fish 3.Crustacean 4.Milk 5.Celery 6.Sesame 7.Sulphite
8.Peanut 9.Gluten 10.Lupine 11.Nuts 12.Mustard 13.Soy 14.Mollusks

From the Sea

Grilled mini squid ^{4.7.9.12.14}	€ 26
Sepia coral crisp Braised onions Pointed peppers Vermouth	
Cream of lobster soup ^{2.3.7.14}	€ 38
Half lobster vegetables	
Flageolettes beans ^{2.3.5.9.14}	€ 27
Scallops Mini vegetables	
Grilled giant squid ^{1.4.7.12.14}	€ 37
Piquillo Sriracha mayonnaise Leaf salad	
Spanish bread soup ^{2.5.6.7.9}	€ 34
Pisto Confit cod flakes Iberico ham	
Hake and Vongole ^{2.3.7.9.14}	€ 37
Mojo Verde Vegetables	

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From the Land

Sautéed mushrooms of the season ^{1.7.9}	€ 29
Herb mushrooms enoki oyster mushrooms poached egg (Vegetarian)	
Braised Iberian pork cheeks ^{4.7.9}	€ 32
Red wine sauce carrot-orange puree green asparagus	
Duroc pork loin ^{4.7}	€ 34
Own juice Rosemary	
Sautéed beef tenderloin cubes ^{4.7}	€ 39
Sugar snap peas mini carrots potato cream Iberico ham	
Rack of lamb with port wine ^{1.4.7.9}	€ 43
Port wine Pasta Truffle cream	
Fillet of beef ⁷	€ 46
Grilled avocado sautéed cherry tomatoes	
Oxtail cannelloni ^{1.4.5.7.9}	€ 33
Mushrooms spinach herb mushroom	
Partridge rice ^{1.4.5.6.7.9.12.13}	€ 28
Jamaican pepper rice sausage rosemary	

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VAT included

Dessert

Mango Cake ^{1.4.9} € 13
Red berries | sponge cake

Two kinds of almond and pistachio ice cream ^{1.4.6.8.9.11.13} € 13
Apricot | Chocolate ganache | Sponge cake

Hazelnut ice cream ^{1.4.6.8.9.11.13} € 13
Dark chocolate soup

Crème Brûlée ^{1.4} € 13
Berries

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