



TEATRO

KITCHEN & BAR

WELCOME!

***TO THIS GREAT
EVENT
ARTISTIC***

**OUR
STARS**

OLIVER PEÑA
JOAN ROMANS
AGOSTINA FERNANDEZ
DAVID SANZ
MARC DOT
JACOB RUBIS
RACHID KOLLECH
PEDRO BAMBINI
FERDI GIOVETTI
MARIA CLAUDIA SUÁREZ
THOMAS MACIEL
EDDY FUNES
IDA BARBATI
MAMADOU MBALLO

FLOR NESTIGO
AINOHA LÓPEZ
ALEJANDRO SALMERON
BALLO
FABIO ANDERSON
AITOR CALZÓN
EU FERNÁNDEZ
CLARA MARZA
JOSIE BERMUDEZ
EFREN QUIMING
DANILO CERDEÑO
MANUEL QUIMING
SANTI PETRACONE
NOEL ROMERO



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Program

START THE SHOW

FINGERFOOD

A COLOSSAL DEBUT!

Hibiscus profiterole	2,9/u.
Iberian blini & caviar	7,5/u.
Macadamia nut cloud & "El Claustre"	2,5/u.
Smoked stracciatella pizza	4,5/u.
"Philomarrriage" anchovies toast	6/u.
Pumpkin & chipotle toast	4,1/u.
Chicken toast & pickeled mushrooms	6,5/u.
Beef flute	7,2/u.
Teriyaki eel crunchy nigiri	7/u.
Galician sea urchin "causita"	8,2/u.

COLD TAPAS

A GREAT MONOLOGUE

Foie ganache & "amontillado"	14,5
Confited artichokes & gordal olive	13
Edible crab thai "ensaladilla"	17,5
White tuna with iberian ham, tomato & fresh wasabi	15,5
Yellowtail fish "aguachile" & cassava chips	15,5

THE PUBLIC IS ASKED TO NOTIFY IF THEY HAVE ANY FOOD INTOLERANCE

TICKETS CAN BE PURCHASED AT WWW.TEATROKITCHENBAR.COM





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INTERMISSION

HOT TAPAS

Seasonal mushrooms stew casserole	22
Nikkei maitake & pork rind	18,5
Seoul charcoal octopus & pickled gherkins	21
Black rice with baby squid & parsley "all-i-oli"	17,5
Puff pastry by l'Atelier & "anticuchera" quail	19

BETWEEN VAUDEVILLE AND OPERETTA

SANDWICHES

OYSTERS

"Sinyó de Miravet" truffled brioche	6,5/u.	Apple kimchi oyster	5,6/u.
Crayfish mex roll	7,2/u.	Dashi & shiso oyster	5,6/u.
Crunchy pork brioche	6,5/u.	Oyster & tangerine	5,6/u.

FRIED

STAR PERFORMANCE

Sea anemone with codium sauce	11,5
Octopus rind with lemon	7,5
Sardines, tartar sauce & iberian ham	12,5

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THE LAST APPLAUSE

"Embarrada" grilled sea bream	16
Iberian pig Banh Mi	28
Grilled portobello & Jerusalem artichoke	17,5
Ribeye, lettuce, roasted peppers & baby potatoes	14€/100gr

DESSERTS

BEFORE LOWERING THE CURTAIN

Apple pie kakigori	14
Finger cheesecake (Tribute to Enric Monzonis)	5
Strawberry fritters with iogurt foam	9
Dry meringue, salted caramel & peanut	7,5
Hazelnut, cinamon & orange rock	3,5/u.

THE SHOW MUST GO ON!

BACKSTAGE

COCKTAILS & SNACKS

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THANKS FOR COMING!

Noon function
SATURDAY
FROM 1:00 PM TO 3:30 PM

Night function
TUESDAY TO FRIDAY
FROM 7:30 PM TO 10:30 PM
SATURDAY
FROM 8:00 PM TO 10:30 PM

THANKS


ROYAL
BLISS

Dehesa
el Molinillo

KELME 


ESTRELLA
DAMM



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