

OUR HOME-MADE CROQUETTES

SEA CROQUETTES	1, 3, 7, 9, 10	2,60€
FARM CROQUETTES		2,60€
GARDEN CROQUETTES	1, 3, 7	2,50€
THE VEGGIE	1, 6	2,50€

Our croquettes are traditionally made by our Chef, an explosion of flavor in each bite

SIDE DISH


BREAD GLUTEN 	1, 3, 4, 6, 7	0,95€
BREAD WITH TRIO OF SAUCES		2,20€
BOWL OF POTATOES 		3,0€

CHILDREN'S MENU

1 PLATE + SOFT DRINK + SCOOP OF ICE CREAM (UNTIL 14 YEARS OLD) €10.50

PASTA BOLOGNESE	1, 7
FRIED BREADED CHICKEN WITH POTATOES	1, 9
FRIED FISH IN BATTER WITH POTATOES	1, 9
BURGUER AND CHEESE	

BLANCHED CORN CAKES (2 UNITS)

CHICKEN TIKKA MASALA	11,0€
<i>With cashews and cabbage 1, 5, 6, 7, 13, 14</i>	
PRAWNS IN ACEVICHADO	12,0€
<i>With guacamole, aji amarillo and pickled onion</i>	
1, 6, 3, 11, 13	
VEGETABLE CURRY 	1, 6, 8, 13 10,50€

SALADS

BURRATA SALAD	14,0€
<i>Burrata, arugula, almond pesto and tomatoes in texture.</i>	
1, 3, 6, 7	
VITELLO TONNATO	14,0€
<i>Green sprouts, vitello sauce, tuna tartar and fried capers</i>	
3, 4, 7, 9	
CAULIFLOWER AND QUINOA	12,50€
TABOULEH	
<i>with pickled vegetables, raisins, mint, homemade falafel and roasted pepper sauce (slightly spicy)</i>	
1, 6, 7	


STARTERS

FOIE INGOT WITH CHOCOLATE	10,5€
<i>With Raspberry and salt, gingerbread, crunchy almond and gold papper</i>	
1, 6, 7	
ENIGMA OCTOPUS	18,50€
<i>With emulsion of Galician garlic sauce Sweet potato in textures and creamy tetilla sauce</i>	
3, 6, 7, 10	
SIRLOIN STEAK TARTARE	16,50€
<i>With parmesan ice cream, cured egg yolk, cashew nuts and dried tomato</i>	
1, 3, 4, 5, 6, 13	
FISH CEVICHE	15,50€
<i>Yellow pepper, leche de tigre and coconut. Crunchy plantain, sweet potato and cancha corn</i>	
1, 9, 11, 13	
OUR HOMEMADE BRAVAS 	7,0€
<i>With chipotle sauce and garlic</i>	
4, 7	

GARLIC PRAWN SKILLET	13,50€
<i>with portobellos</i>	
TUNA TATAKI	18,0€
<i>Over flame aubergine, sesame and soy sauce and crispy rice.</i>	
1, 2, 3, 4, 7, 8, 9	



MAIN COURSES

STUFFED RAVIOLIS WITH PUMPKIN AND PARMESAN <i>With walnut sauce and its crunchy</i>	1, 3, 6, 7	13,5€
SAUTÉED PRAWNS AND MUSSELS GREEN CURRY <i>Accompanied with udon paste</i>	1, 5, 6, 7, 11, 13	16,5€
DUCK CANNELLONI XL <i>With apple, foie, port reduction and nuts</i>	1, 2, 6, 7, 8	14,0€
MUSHROOM RISOTTO (CHEF'S SPECIALITY) <i>With parmesan and truffle cream</i>		15,5€
ROASTED VEGETABLE STRUDEL <i>With spinach cream and ratatouille wrapped in rice paste</i>	 7	13,5€

BURGERS

ESPETIAL 1 <i>200g of meat, sautéed boletus, arugula, brie, caramelized onion and truffle mayonnaise</i>		15,9€
LA WEY 6, 7 <i>viande, fromage gouda mi-affiné. guacamole, sauce chipotle fumée, mélange de mayonnaise au chili laitue, oignon violet et tomate. (épice)</i>		14,9€
ENIGMA BURGER <i>ask your waiter for our daily special</i>		15,0€


MEATS

STUFFED FREE RANGE CHICKEN <i>With mushrooms, spinach, nuts in pepitoria sauce</i>	1, 3, 6, 7	17,5€
BRAISED LAMB SHANK WITH WINE <i>With red fruits, honey and spices with pumpkin puree and cinnamon</i>	6, 7	23,5€
ENIGMA STYLE BEEF TENDERLOIN <i>With casserole of gratin potatoes and boletus with onion</i>	1, 7, 13	26,0€
LOW TEMPERATURE COOKED BEEF RIBS <i>with Porto sauce and potato gratin</i>	6, 7, 13	23,0€

FISH

FRIED COD WITH CORNMEAL <i>with chickpea puree, sautéed vegetables and romesco</i>	3, 4, 7	18,5€
SEA BASS WITH SAFFRON SABAYON <i>With saffron zabayon, wine and mussels</i>	3, 4, 7, 9, 10, 12	20,0€
YAKITORI TUNA TACO <i>With carrot and orange puree, and crunchy yucca</i>	1, 2, 8, 9, 13	21,0€

DESSERTS

CATALAN PASSION FRUIT CREAM WITH WHITE CHOCOLATE ICE CREAM		7,5€
CHOCOLATE ENIGMA	1, 3, 4, 6	8,0€
BAKED CHEESECAKE WITH STEWED MANGO AND ITS ICE CREAM	3, 4	8,0€
CLASSIC TIRAMISU WITH COFFEE ICE CREAM AND COCOA CRUNCH	1, 3, 4, 6	7,5€
FLUID NOUGAT SPONGE CAKE WITH CINNAMON ICE CREAM AND ALMOND CRUMBLE	1, 3, 4, 6	8,0€
PUMPKIN CREAM ON VANILLA LIME COUS COUS AND PASSION FRUIT		7,0€
SORBET 	1, 6	

