

TO START WITH:

SALAD OF FOIE AND MANGO „AL MODENA“.
18 €

MARINATED LANGOSTINOS & SQUID.
18 €

SALAD OF PARTRIDGE, APPLES AND RASPERRY VINAIGRETTE.
18 €

GAMBAS IN PUFF PASTRY AND RED CABBAGE.
18 €

GRATIN OF MUSHROOMS WITH A MOZARELLA – AIOLI
& ROSEMARY HONEY.
18 €

CHIPIRONES (BABY SQUID) PREPARED WITH THEIR INK
AND CONFIT OF CHILI.
18 €

HUEVOS ROTOS SEA – ANOTHER KIND OF SCRAMBLED EGGS.
12 €

BABY – BEANS WITH A TOUCH OF JEREZ AND SPLINTERS OF HAM.
18 €

SCALLOPS ON PUMPKIN COMPOTE AND ALMOND SAUCE.
18 €

RISOTTO OF THE CHEF
WITH MUSHROOMS AND VEGETABLES.
18 €

OUT OF THE COUNTRY AND THE BARNYARD:

OXTAIL IN CRISPY CAULIFLOWER CRUST.
25€

TRIBE Á LA MAISON.
18€

LAMB FILLED WITH DATES AND PINE NUTS.
25€

TENDER FILET OF VEAL ON PORT SAUCE AND
PUFF PASTRY WITH PARMESAN CHEESE & CARAMELIZED ONION.
25€

OUT OF THE SEA:

DAILY CHANGING FISH OFFER, RECOMMENDED BY OUR MAITRE.
25€PER PERSON

OUT OF THE PAELLERA:

„ARROZ SEA“ (MIN. 2 PAX, 20 MINUTES PREPARATION)
BLACK RICE WITH CHIPIRONES AND TENDER BEANS
PAELLA MARINERO WITH GAMBAS AND VEGETABLES.
18€PER PERSON

OUT OF THE PATISSERIE:

CARAMELIZED FRECH TOAST WITH PRALINÉ OF ALMONDS AND ICE CREAM.
9€

CURD DESERT WITH FROZEN YOGHURT.
9€

FONDANT OF CHOCOLATE.
9€

TIRAMISU FANCY CAKE.
9€

COLD SWEET SOUP OF SEASONAL FRUITS WITH ICE CREAM.
9€

OR INDULGE YOURSELF WITH OUR MENU SURPRISE:

TWO STARTERS + ENTREMETS OUT OF THE SEA + SORBET
+ MAIN COURSE MEAT + PRÉDESSERT + DESSERT.
70€

VAT INCLUDED