

STARTERS

- MICRO-SALAD WITH ACORN-FED IBERIAN HAM IN A RING OF TRAMEZINI BREAD.
14,00
- MUSHROOM RISOTTO WITH LOW TEMPERATURE TRUFFLE EGGS.
18,00
- LOBSTER BISQUE WITH HIS CONSOME PAPER.
18,00
- GRILLED SCALLOPS WITH PARSNIPS, CARDAMOM OIL AND MINT SAND.
22,00
- TARRINE OF FOIE GRAS TATIN WITH PEARS AND PALO REDUCTION.
22,00
- GRILLED FOIE GRAS WITH ASPARRAGUS IN BALSAMIC AND BRAISED PINEAPPLE.
24,00
- SPANISH OMELETTE "PINCHO" GLASS, OCTOPUS WITH PAPRIKA CAVIAR AND SEA WATER.
21,00
- SQUIDS IN TEXTURES (CONFIT, IN BLACK TEMPURA AND PICA PICA) ACOMPANIED OF RED ONIONS AND CRUNCHY BREAD.
20,00
- MARINATED RED TUNA IN SOY SAUCE WITH LEMON-OLIVE OIL SPAGHETTI.
23,00
- LASAGNE OF RED MULLET WITH PASTA OF SQUID INK AND SAFFRON SAUCE.
20,00

FISH

- WILD TURBOT WRAPPED IN POTATO ON RATATOUILLE AND CRUNCHY IBERIAN HAM.
28,00
- "MILHOJAS" COD, SMOKED AND CONFIT TOMATOES, AUBERGINES COMPOTE AND CRUNCHY "JONQUILLO".
27,00
- FISH AND SHELLFISH "PAPILLOTE" WITH VEGETABLES AND CHARDONNAY SAUCE.
29,00

MEAT

- LOIN OF SUCKING LAMB WITH MUSTARD CRUST AND MAJORCAN ALMONDS, ACCOMPANIED OF MUSHROOMS POLENTA.
29,00
- SIRLOIN OF WILD BOAR, CHESTNUT-CINNAMON "ÑOQUIS" AND WHITE CHOCOLATE SAUCE.
28,00
- CONFIT AND MAGRET OF DUCK WITH MARINATED STRAWBERRIES IN WHITE BALSAMIC AND CRUNCHY BASIL.
30,00

DESSERTS

- SPONGY LUKEWARM OF LOCUST-BEAN WITH PEAR, HONNEY AND KEFIR ICE CREAM.
9,00
- TEQUILA SUNRISE DECONSTRUIDO.
9,00
- CARAMELIZED CHIBOUST OF PASSION FRUIT AND MILK CHOCOLATE.
10,00
- TENDER CHEESE AND VANILLA CURD, RED FRUITS AND MACADAMIA 'S NUTS POWDER.
9,00
- CRUNCHY CINNAMON WITH CHOCOLATE 75% OF TANZANIA MOUSSE + LEMON JAM.
10,00