

THE CLASSICS

A journey across our kitchen, made with our classic dishes

Fresh marinated anchovies, orange gelée and olives

Roasted duck croquette

“Quisquilla” prawn ceviche, avocado and corn

Grilled “Maitake” with pine nuts

Steak tartare over grilled bone marrow

Stingray with black butter and citric mashed potatoes

Lamb neck with ras el hanout, quinoa and herbs

Citrus fruits, saffron sponge cake, roasted pumpkin ice cream

Brie and vanilla cheesecake with muscat jelly

70

 Pairing 40

SUCULENT MENU

A journey across our kitchen, made with our new and seasonal dishes

“Escabeche” Oyster with roasted pipe oil

Squid veil, iberian pork jowl and almond milk

Roasted duck croquette

White asparagus, “tonnato” sauce

Beetroot with “beurre blanc” sauce, smoked eel

Cockscomb “callos”, smoked pickled pepper

Grilled red prawns, chicken butts

Duck stuffed morel mushrooms, foie gras and armagnac cream

Steamed hake, hake “pilpil” sauce, “calçot” onions

Dry aged Galician meatballs, cauliflower puree, mushrooms

Kivi puff pastry, herbs and tarragon liqueur and shiso

Chocolate cake, with hazelnut, rum and Tonka bean chantilly

90

 Pairing 50

If you have any allergies or intolerance, please let our staff know

Dishes can change based on market
The menu will be served to a full table

Prices are per guest.
Vat included

ADDITIONAL OPTIONS

In any menu

Beluga caviar supplement 12

Royal “ceps” mushrooms with sea urchin 9

Onion soup with hazelnut croutons 7