

APPETIZERS

Roasted duck croquette	3,00
Natural oyster	4,50
“Escabeche” Oyster with toasted pipe oil	5,00
Fresh marinated anchovy, and cured anchovy marriage, olives	6,50
Squid veal, iberian pork jowl and almond milk	6,50
Our Waldorf “salad”	7,50



PLATES

Steak Tartare over grilled bone marrow and pommes soufflées	18,00
Stingray with black butter and citric mashed potatoes	17,50
Eel “all i pebre” with roasted garlic and saffron “allioli”	24,00
Lamb neck with Ras el Hanout, mustard, quinoa and herbs	19,00
Crispy suckling pig with its juice and pickles	38,00
Duxelle stuffed quail, quail jus, celery with quail pâté	28,00
Dry Aged Galician beef meatballs, cauliflower puree and mushrooms	24,00
Suckling pighead “Sääm”	38,00



BREAD

“Crystal” bread with tomato	2,50
Rustic bread (u)	1,20
Gluten free bread (u)	2,00
Gluten free bread with tomato	2,50
Smoked butter (for bread)	3,50



SMALL PLATES

Duck stuffed morel mushrooms, foie gras and armagnac cream	24,00
Beef Jerky (cecina)	21,00
Hake cheeks in “pil pil” sauce, pickled leek	32,00
“Quisquilla” prawn ceviche, avocado and corn	25,00
Grilled “Maitake” with pine nuts	16,00
Cured and smoked mackerel with “ajoblanco”, loquat and tender almond	17,00
White asparagus, “tonnato” sauce	17,00
Sardine with grilled foie gras and sardine “escabeche”	24,00
Beetroot with “beurre blanc” sauce, smoked eel, tarragon oil	15,00
Grilled red prawns, chicken butts	15,00
Blue lobster tartare with crispy chicken skin	32,00
Cockscomb “callos”	14,00
Stewed “fricandó”, fairy mushrooms, raifort and watercress	13,00



CAVIAR

Caviar can. Amur Beluga (10 g.) with bread with butter	25,00
Iberian pork jowl and caviar toast (un.)	14,00
Oyster with caviar	15,00
Bone marrow with caviar (tribute to el Bulli)	45,00
Beetroot with “beurre blanc” sauce, smoked eel and caviar	34,00
Blue lobster tartare with crispy chicken skin and caviar	58,00

For tables of more than 6 people, you must choose the tasting menu

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

Prices in euros, VAT included