APPETIZERS

Roasted duck croquette	3,00
Natural oyster	5,00
Oyster with tiger nut milk	5,50
Fresh marinated anchovy, and cured anchovy marriage, olives	6,50
Squid veal, iberian pork jowl and almond milk	6,50
Sea urchin, sweetcorn royale, sabayon and pickled black trumpet mushrooms	10,00
Our Waldorf "salad"	7,50

PLATES

Steak Tartare over grilled bone marrow and pommes souflées	18,00
Stingray with black butter and citric mashed potatoes	17,50
Eel "all i pebre" with roasted garlic and safron "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
Hare stuffed pasta, hare loin, hare jus and foie gras	24,00
Dry Aged Galician beef meatballs, cauliflower puree and mushrooms	24,00
Suckling pighead "Säam"	38,00

BREAD

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

SMALL PLATES

Grilled white eggplant, rib jus with green peppercorns, iberian pork jowl	14,50
Beef Jerky (cecina)	21,00
Hake cheeks in "pil pil" sauce, snow pea	32,00
Motril deep water prawn ceviche, avocado and corn	25,00
Grilled "Maitake" with pine nuts	16,00
Porcini mushrooms, iberian pork jowl and cured egg yolk	26,00
Grilled artichoke, artichoke chips, artichoke broth and romesco sauce	18,00
Beetroot with "beurre blanc" sauce, smooked eel, tarragon oil	15,00
Grilled red prawns, chicken butts	18,00
Blue lobster tartare with crispy chicken skin	32,00
Cockscomb "callos"	14,00

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, smooked 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