

STARTERS

Sheets of Iberian prey crystallized in two cookings	18.60
Roasted scallop on truffled cauliflower, jowls and boletus*	23.00
Chickpeas, tripes and pig snouts	16.00
Acorn-fed Iberian ham	29.50
Codfish in flakes on reineta apple, tomato, honey and mustard vinaigrette	18.00
Braised Norway lobster on a seafood roll, ajoblanco and avocado*	21.00
Fresh pasta ravioli stuffed with truffle over an emulsified mushroom juice	22.00
Blanched green bean, crispy pig's snout and potatoes	14.00
Iberian mellow rice	17.00

MAIN COURSES

Roasted Galician beef tenderloin on garlic cream, yucca and mushroom pistu	25.00
Older cow chop (minimum for 2 people)	70.00
Mellow and crispy lamb over sweet potato cream and panko crumbs	24.00
Roasted wild sea bass on hummus, roasted fennel and potato	24.00
Cantabrian hake on squid stew, pesto and ali oli	24.00
Sole on carrot cream with a touch of lemon, menier, saffron and patchoi	29.00

DESSERTS

Chocolate and caramel	7.80
Coffee and vanilla	7.50
Three milk Brioche	7.90
Our symphony of Fruits	7.00

*Supplement for half ration 10€

Price in euros

We have Allergens Menu

Taxes Included