

OUR PRODUCT

GRILLED PRAWNS 🦞	16€
Cooked with kombu seaweed (100gr).	
CRISPY PRAWNS 🦞🥚🐟	16€
With an american emulsion (100gr).	
EXTRA SALTED RED PRAWNS 🦞	36€
(3 units, 170gr aprox).	
BLACK CAVIAR AMUR ROYAL 🐟🥚🌿🥚	48€
With bread, butter and egg yolk (20gr).	
OSTRAS GILLARDEAU N2	4,20€/und
-Natural style. 🦪	
-With traditional gazpacho made of hibiscus andstrawberry. 🦪🍷	
-Fried with tomato sauce and grated lemon. 🦪🥚🌿	
SELECTION OF MIXED CHEESE 🧀🌿🧀	16,50€
Half portion	10,50€
GRILLED NORWAY LOBSTER 🦞🥚🥬	22,50€
With moscatel sauce and vegetables.	

(Precios I.V.A incl)

STARTERS

STILTON CHEESE SALAD 🍷🍷🍷

With strawberries, raspberries, blueberries, and green pistachios vinaigrette.

14€

KINOA SALAD 🍷🍷🍷

Kinoa salad, marinated chicken with Orange, kale, roasted pumkin, and toasted almonds.

14€

TOMATOES, SEA AND GARDEN 🐟🍷

Medium-dried tomatoes, cured red tuna in homemade olive oil, smoked small hake and roasted red pepper.

14€

TUNA TARTARE 🐟🍷🍷🍷🍷

With roasted leek, kimchee, lima and peppermint.

19,80€

ROASTBEEF CARPACCIO 🍷🍷🍷

With chilli, lenti taboule and watercress.

17,50€

FOIE POELÉ 🍷🍷🍷

With roasted aubergine and macadamia nut.

22,50€

SCALLOPS 🍷🍷🍷🍷

With pork jowl, almond cream and vegetable vinaigrette.

18€

SMOKED LOIN OF IBERIAN PORK TATAKI 🍷🍷🍷

With liquorice juice, mustard and onion.

17,80€

RAVIOLIS STUTTED WITH LAMB 🍷🍷🍷🍷

With orange cream and coriander, chilli oil and fresh herbs.

12,50€

TARTARE STEAK 🍷🍷🍷🍷

With green mustard cream, pickled capers, and homemade thyme and Rosemary bread.

18,50€

(VAT included)

FROM THE SEA

FRESH FISH

With fennel and Orange bouillabaise with grilled vegetables.

21€

SEA BASS

With a juice of ginger and miso, cucumber and celery cream.

24,20€

GRILLED RED TUNA

In barbecue sauce with vegetables and seaweed.

24€

TURBOT

With roasted leeks, champagne and toasted yeast sauce.

25€

MEAT

BEEF SIRLOIN

With vegetables in herbs butter

26,50€

BEEF JAW

With roasted potatoe cream and pesto.

18,50€
















DUCK MAGRET

With cocoa and celery cream.

23,80€

(VAT included)

RICE

RICE WITH FRESH FISH AND VEGETABLES.	   	19,50€
RICE WITH DUCK AND CHERRIES.	 	19,60€
RICE WITH NOWAY LOBSTER AND RABBIT.	   	22,40€
RICE WITH PRAWNS AND LITTLE OCTOPUS.	    	23€

(Minimum 2 rations)

**Our rices are cooked with the best product of our coast, and the best culinary techniques.

(VAT included)

DESSERTS

BROWNIE

With biscuits and smoked cocoa.

7€

CHOCOLATE CRÉME CARAMEL

With almond sorbet and cocoa.

6,50€

PROASTED PINNEAPPLE

With peanut, coconut ice-cream and dill.

7€

OUR OWN PAVLOVA CAKE

With fresh fruit.

6€



YOGURT, TÉ MATCHA, MARACUYÁ FRUIT AND PISTACHIO.

7€



CONTIENE
GLUTEN



ALTRAMUCES



PESCADO



HUEVOS



E-X
DIOXIDO DE AZUFRE
Y SULFITOS



GRANOS
DE SÉSAMO



APIO



SOJA



FRUTOS
DE CÁSCARA



MOLUSCOS



CRUSTÁCEOS



CACAHUETES



LACTEOS



MOSTAZA

(VAT included)