



## TASTING MENU

### THE SALT

"Pargo" oily fish with "Samorreta sauce", spicy red peppers and almond biscuit.

Red tuna, yolk in tempura and chilli.

Marinated mackerel, ginger homemade cheese and iced raspberry.

SEA BREAM, SQUID WITH LEMON AND OLIVES.

### THE RICE

Shrimp from Santa pola with a cream of rice and pickled melon.

Rice with sepia and cucumber.

RICE WITH ANCHOVY, CALF LEATHER AND CARROTS.

### THE MOUNTAIN

Smoked bread roll stuffed with veal tongue and shrimps.

Traditional "croqueta" stuffed with rabbit stew and spawns.

"All i pebre" valencian sauce with ear and herbs.

LAMB VENTRESCA FROM "SIERRA AITANA" WITH AN EMULSION OF

TOPINAMBUR HERBS AND OYSTER TARTAR.

### DESSERTS

Almond sorbet with codium honey and frosted seaweed.

Roasted pear with meringue and citrus.

**55€** (VAT included)

(Pairing supplement 25€/pax. Just full table. Until 23:30h.)

