

























## STARTERS

- SPROUTS SALAD**    14€  
With Stilton cheese, berries, and pistachio vinaigrette.
- CUBED SEMI-TOMATOES SALAD**   14€  
Cured red tuna in homemade olive oil, flamed blue whiting, and roasted red pepper cream sauce.
- NATIONAL CHEESE BOARD.**  10.50€
- OYSTERS N2 GILARDEAU**  4.20€  
Natural/fried with garlic and lemon.
- TUNA TARTARE**     16€  
With kimchi, fried egg and black trumpet mushrooms.
- FOIE GRAS POELÉ**    16€  
With lacquered aubergine, macadamia nuts and citrus fruits.
- SCALLOPS**     18€  
with almond cream, cured pork chin, and ravigote vinaigrette.
- CRUNCHY SHRIMP**  16€  
With emulsion of shrimps' heads.
- LAMB RAVIOLI**     12.50€  
With pumpkin, ginger and fresh herbs cream.

- GRILLED OCTOPUS AND BACON** 🍷🦑 15€  
With citric celery sauce.
- TENDER CUTTLFISH** 🦑🍷 12.50€  
With crunchy free-range chicken wings and emulsified marinade.
- CREAMY TEMPURA COD FRITTERS** 🍷🌾🐟🥚 13€  
With winter stew and pickled salicornia algae.
- LOW TEMPERATURE ARTICHOKES** 🍷🍷🌾 15€  
With Romesco sauce and burrata.
- 24-HOUR BEEF RIB** 🍷🌿🍷🍷 16€  
With a red cabbage, walnut, mustard and celery salad.
- POACHED EGG** 🥚🍷 9.80€  
With blanquet cold meat, anise and fennel carbonara.












(VAT INCL)

## FROM THE SEA

- MARKET FISH**    21€  
With bouillabaise of the fish bones, fennel and orange, and grilled vegetables.
- GRILLED RED TUNA BACK CHEEK**   24€  
A la brasa con salsa barbacoa de verduras y trinxat de algas.
- MONKFISH**   22€  
With butter and cauliflower cream, and sautéed seasonal mushrooms.
- PEARLY LINE-CAUGHT HAKE**   20€  
With garlic and red pepper, and masala fried chickpeas..

(VAT INCL)

## MEAT

- BEEF CHEEKS**   18.50€  
With roasted potato foam and Genoese pesto.
- DRY-AGED COW SIRLOIN COOKED ON STONE**  26.50€  
With herb butter garnish.
- AGED ACORN-FED PORK NECK COOKED IN LARD**  18.50€  
Con topinambur, migas y salsa rustida de cebolla con miso.
- STEAK TARTARE**with     18.50€  
semi-whipped green mustard cream, pickles, fried capers and homemade rosemary/thyme bread.
- LAMB PIE**    18€  
With sweetbreads roasted with achiote sauce and sautéed peas with mint and coriander oil.

(VAT INCL)

## RICE

WITH PRAWN AND LITTLE OCTOPUSES	    	20€
WITH BLUE CRAB AND GINGER	   	18€
WITH ONION AND COD.	   	17.50€
WITH SCAMPI AND STEWED BONELESS RABBIT.	   	22.40€
WITH PORK RIBS AND MUSHROOMS.	 	18.50€

(Minimum 2 portions)

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

(VAT INCL)

## DESSERT

- RED VELVET COULAND**  **7€**  
And berry ice-cream with beetroot and cinnamon.
- PRESSED BROWNIE**  **7€**  
with biscuit praliné and smoked cocoa sorbet.
- YOGURT, MATCHA TEA, PASSION FRUIT AND PISTACHIOS.**  **7€**
- CAMELIZED FRENCH TOAST**  **6.50€**  
Made with homemade brioche bread, and maple syrup ice-cream.
- TURRÓN MILLEFEUILLE**  **6.50€**  
With carob beans and toasted hazelnuts.
- ROASTED BANANA**  **6.50€**  
With coconut milk rice pudding foam, and lime and mango in syrup. (Suitable for diabetics)

(VAT INCL)

