

GOURMET TASTER MENU WINTER 2019

•BAY•

Charcoal grilled octopus with onion and yeast.



Karaage monkfish with seaweed and lemon tartar sauce.



Collaret peanut with smoked black pepper and tomato chutney.



Roasted market fish and our own olleta stew with wheat.



•GAME•

Quail

Carved breast with La Mancha gazpacho flatbread, semi-spicy sweet potato and celery.



Marinated shoulder blade with emulsion of dry-aged grilled oyster.



Rabbit

Garlic rabbit croquette.



Creamy rice with rabbit and cuttlefish.



Venison

Aged sirloin with garum, honey, and arugula



•CHEESE•

Soft beetroot cheesecake.



Homemade ginger and blue ginger cottage cheese with lime and rosemary ice-cream.



San Antonio de Alfaz cheese with vanilla, chestnuts, and carob beans.



55€ (VAT included.)

(Price per person, drink not included, only for a full table)