



## Starters (to share)

Cantabrian anchovies served on italian focaccia, tobiko caviar with saffron alioli emulsion (4 covers) €14

\*Extra unit €3,50



Smoked duck ham salad with citrus fruits, seasonal green shoots, confit of cherry tomatoes, giant strawberries, toasted pistachios, traditional honey mustard vinaigrette €12



Warm scallop sashimi with marinated mango, sautéed shitake mushrooms with a nut vinaigrette €19



Cream of foie served on baked apple compote, pistachio sponge, giant strawberry confit with toasted pine-nuts €15



Grilled Dénia red prawn on a bed of salt (price per unit) €34

\*Extra unit €8,5



Char grilled octopus served on marinated wakame seaweed, light wasabi mayonnaise with sweet-smoked paprika €18



Sautéed organic mixed vegetables with a light asian flavour served on a duo of quinoa €16



## Traditional rice dishes

Served in a steel casserole | Lunch shift only, dinner by reservation | To share (min. 2 people)

Rice with duck, boletus mushrooms and foie €20 p/p

Rice with turbot with confit of tender garlic shoots €20 p/p



## Pescados

Salmon tataki in a double sesame marinade €22



Balfegó tuna with sautéed shitake mushrooms, codium and cream of marinated mussels €26



Sea bass with sea-urchin emulsion €23



## Carnes

Black Angus ribeye steak served on a confit of baby carrots cooked with Jalón mistela €28



Veal tenderloin with foie and reduced Port and vanilla glaze €25



Rack of lamb served on truffled puree with red wine gravy €26



# Postres

Warm strawberries Belvedere with frozen bulgarian yoghurt and candy floss €8



Varied textures of chocolate €7



Truffle flavoured cheesecake with rosemary and honey ice-cream €7



Caramelised brioche with homemade vanilla ice-cream €7



Chef's selection of cheeses with preserves €16



MOSTAZA  
MUSTARD



HUEVO  
EGG



CACAHUETES  
PEANUTS



SÉSAMO  
SESAME



ALTRAMUCES  
LUPIN



MOLUSCOS  
SHELLFISH



LECHE Y DERIVADOS  
MILK AND MILK PRODUCTS



SOJA  
SOY



APIO  
CELERY



PESCADO  
FISH



GLUTEN



CRUSTÁCEOS  
CRUSTACEANS



FRUTOS DE CÁSCARAS  
NUTS



DIÓXIDO DE AZUFRE Y SULFITOS  
SULFUR DIOXIDE AND SULPHITE

VAT Included