

TAPAS & STARTERS

Oyster with cold almond soup and salmon roe (1u) <i>Allergens: Molluscs, soya, nuts, sulphur dioxide and sulphites</i>	7,00
Mini cornet filled with sea bass and langoustine ceviche and coconut foam (1u) <i>Allergens: Gluten, fish, crustacean, sulphur dioxide and sulphites</i>	7,00
Creamy cod croquette and horseradish sauce (1u) <i>Allergens: Dairy, fish, gluten</i>	3,00
“Patatas bravas” with chili mayonnaise and charcoal aioli 🌿 <i>Allergens: Egg, dairy, gluten</i>	11,50
Brioche bun with steak tartare, truffle, foie and sherry mayonnaise (1u) <i>Allergens: Egg, soya, lactose, gluten, fish, sulphur dioxide and sulphites</i>	10,50
Organic tomato and burrata salad, pickled fruit, spring onion and basil oil 🌿 <i>Allergens: Dairy, sulphur dioxide and sulphites</i>	18,00
Toasted crispy bread with tomato and olive oil 🌿🌿 <i>Allergens: Gluten</i>	7,00
Iberian ham	25,00
Cold slices of foie gras with PX reduction and crunchy toasts <i>Allergens: Sulphur dioxide and sulphites, gluten</i>	19,50
Marinated salmon with pickled beet and yogurt-horseradish sauce <i>Allergens: Fish, dairy, dioxide and sulphites</i>	19,00
Wonton ravioli stuffed with scallop and shallot and seafood cream <i>Allergens: Crustaceans, molluscs, gluten, dioxide and sulphites, fish, celery, egg, soya</i>	19,50
Forn tuna tartare <i>Allergens: Fish, sesame, soya, dioxide and sulphites</i>	22,50
Breaded prawns, parmesan sauce, mint oil and tomato powder <i>Allergens: Gluten, egg, crustaceans, dairy, dioxide and sulphites</i>	21,00
Coca bread with Iberian pork, lemon yogurt, caramelized onion and tonnata sauce <i>Allergens: Fish, gluten, dioxide and sulphites, dairy, egg</i>	16,50
Zucchini cannelloni stuffed with cashew cheese and shitake with smoked tomato emulsion 🌿🌿 <i>Allergens: Nuts, dioxide and sulphites, soya</i>	17,50
Mini beef burger, smoked cheese, caramelized onion and shiso leaf (1u) <i>Allergens: Gluten, fish, molluscs, egg, dairy, soya</i>	7,50

Duck fritters with japanese truffle sauce and black trumpet mushrooms (3u) <i>Allergens: Egg, gluten, dairy, soya, dioxide and sulphites</i>	18,00
Grilled octopus, potato parmentier and sobrasada oil <i>Allergens: Molluscs, dairy</i>	22,00
Roasted chicken and curry cannelloni, lemon-thyme béchamel and mushroom carpaccio <i>Allergens: Gluten, dairy, egg, dioxide and sulphites, soya</i>	17,50
Truffled open omelette, porcini and sunchoke chips 🌿 <i>Allergens: Egg, dairy, dioxide and sulphites</i>	17,50
Roasted pumpkin, smoked feta cream, onion confit and balsamic gastrique 🌿 <i>Allergens: Dairy, nuts, dioxide and sulphites</i>	16,00

PASTAS

Potato gnocchi with lemon butter and sautéed mushrooms 🌿🌿 <i>Allergens: Gluten, nuts, dioxide and sulphites, soya</i>	19,00
Casareccia with Iberian sausage ragu, burrata and rocket pesto <i>Allergens: Gluten, celery, dioxide and sulphites, nuts, dairy, soya</i>	21,00
Fresh pasta with lobster, tomato-coconut sauce and chive emulsion <i>Allergens: Celery, crustaceans, molluscs, fish, gluten, dairy, soya, dioxide and sulphites, egg</i>	35,00

MAIN COURSES

Grilled turbot, courgettes in different textures, roasted fishbone sauce with smoked butter <i>Allergens: Fish, dioxide and sulphites, soya, dairy</i>	32,00
Roasted sea bass, Japanese mushroom stew and celery purée <i>Allergens: Fish, soya, celery, dairy, dioxide and sulphites</i>	32,00
Grilled salmon with beetroot purée, green asparagus and tarragon emulsion <i>Allergens: Fish, egg, soya, dioxide and sulphites, mustard</i>	29,50
Lamb at low temperature with Idiazabal cheese purée and mint oil <i>Allergens: Gluten, egg, dairy, dioxide and sulphites, nuts</i>	29,00
Roast suckling pig, sautéed cauliflower with green beans, yogurt vinaigrette and vadouvan spices <i>Allergens: Dairy, soya, dioxide and sulphites</i>	32,00
Beef fillet steak with carrots in different textures and tahini cream <i>Allergens: Dairy, egg, gluten, mustard, sesam, dioxide and sulphites</i>	32,50