

To start with

Half portion

Pumpkin and mushroom stuffed artichoke bottoms red onion compote and bechamel sauce		19,00
Sautéed variegated scallops with mango and vegetables on sprout salad dressed with vanilla oil		19,50
Fish and seafood soup with squid, cockles, rice and Gruyère toast	10,20	18,00
Prawn cannelloni fresh cheese and vegetables	10,80	19,00
Snowy mountain seasonal vegetables with quinoa and almond sauce		18,50
Poached egg in puff pastry with asparagus Idiazabal cream sauce and truffle oil		18,00
Vegetable salad with raspberry dressing mâche, cherry tomatoes, avocado, hazelnut and buckwheat		13,00
Iberian ham and tomato-rubbed bread	13,00	25,00

Small plates

Salted brioche with micuit foie gras porcini mushrooms and fig chutney		18,50
Open-faced anchovy, roasted pepper and rocket sandwiches		18,50
Crispy Gorgonzola with black olives and tomato		11,50
Battered squid rings with tartar sauce and shredded vegetables		12,00

Bread service / Gluten-free bread 2,80/3,00

Should you have food allergies,
please ask for the head waiter

From the Sea

Sea bass at low temperature with baby squid in ink on vegetable risotto	32,50
Nori seaweed wrapped monkfish with clams marinière sauce and vegetable tempura	31,50
Sole charlotte with scampi and mussel tomato confit, mangetout peas and tofu	32,50
Scallops and shrimp with artichokes vegetable ribbons with aromatic herb velouté	31,00
Soupy rice with lobster and chanterelles	32,50

Fresh from the Earth

Egg tagliatelle with porcini mushrooms and vegetables truffle cream sauce and basil oil	21,00
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From the Earth

Curried loin of lamb with dried apricots mashed parsnips, basmati rice and yogurt	30,00
Wild partridge in white wine with chestnuts and cabbage	32,50
Veal sirloin with duck liver port wine sauce pine nuts, creamed morels and mangetout peas	31,00
Roast duckling with honey and soya, pumpkin with cashews	29,50
Segovia IGP suckling pig braised at low temperature with leek and potato terrine	30,50

To continue

Half portion

Local cheese board

5,50

9,20

A shot of Tawny port 2,30

Sweets

We recommend that you order your dessert at the start of the meal

Apple on coconut and almond sablé (15 minutes)

8,00

fresh cheese sorbet

A shot of Mistelle 2,50

Banana and mango tart tatin (15 minutes)

8,00

with spiced yogurt ice cream

A shot of Ochoa Muscat 3,50

Guanaja chocolate filo pastry (15 minutes)

8,00

orange and dried fruits

A shot of Cointreau 3,00

Red berry cheesecake

8,00

a hint of matcha tea

A shot of Ice Wine 3,50

Chestnut parfait

8,00

with figs in Armagnac, mandarin sauce

A shot of Armagnac 5,50

Liquefied pineapple with a touch of fennel

7,00

and raspberry sorbet

Bourbon vanilla ice cream with coffee

7,20

Miniatures

Banana and mango tart tatin (15 minutes)

4,80

with spiced yogurt ice cream

Apple on coconut and almond sablé (15 minutes)

4,80

fresh cheese sorbet

Chestnut parfait

4,80

with figs in Armagnac, mandarin sauce

Barcelona Menu

A short tasting menu

Salted brioche with micuit foie gras
porcini mushrooms and fig chutney

Scallops and shrimp with artichokes
vegetable ribbons with aromatic herb velouté

Segovia IGP suckling pig braised at low temperature
with leek and potato terrine

Apple on coconut and almond sablé
fresh cheese sorbet

Bread service, mineral water, coffee

53,00

Tasting Menu

Our choice of flavours

This menu is served for the whole table

Pumpkin and mushroom stuffed artichoke bottoms
red onion compote and bechamel sauce

Sautéed variegated scallops with mango and vegetables
on sprout salad dressed with vanilla oil

Sea bass at low temperature with baby squid in ink
on vegetable risotto

Veal sirloin with duck liver port wine sauce,
pine nuts, creamed morels and mangetout peas

Banana and mango tart tatin with spiced yogurt ice cream

Liquefied pineapple with a touch of fennel
and raspberry sorbet

Bread service, mineral water, coffee

67,00

Chef's Menu

Gastronomic adventure

This menu is served for the whole table

We offer you a menu by chef Miguel Alija
with 5 courses and 2 desserts

Bread service, mineral water, coffee

75,00

Weekday Menu

On weekdays our Market Menu
is available for lunch

Bread service, mineral water, a glass of wine, coffee

38,00

Children's Menu

20,00

Prices in €, VAT 10% included

Miguel Alija, Chef

Autumn-Winter 2016 - 2017