

	Half portion	
To nibble		
DO Dehesa de Extremadura pure Iberian ham and tomato-rubbed crusty bread	14.00	26.00
Sanfilippo anchovy on black bread toast with chargrilled peppers (1 piece)		6.00
Pine nut praline, seasonal truffle and grilled duck liver puff (1 piece)		6.00
Crispy Gorgonzola with Aragon black olives and tomato concasse (1 piece)		3.75
Shredded salt cod cannellone		4.50
Sardine loin with raspberry and cauliflower mousse (1 piece)		3.50

Starters

Salmorejo soup with red shrimp and salad sprouts		17.50
Chilled potato soup with octopus, diced cucumber and ginger, vinegar and soya reduction		16.00
Prawn cannelloni, with fresh cheese, carrot, leek and courgette		19.00
Calaf egg and porcini with Port wine, asparagus and Idiazabal cream sauce (ovolactovegetarian)		17.00
Beef carpaccio with shaved Parmesan, on a bed of mustard and bean sprouts		17.50
Egg tagliatelle with seasonal mushrooms, Tou de Til lers cheese and truffle oil (ovolactovegetarian)		18.00



Creamy monkfish, prawn and pea rice with DO de la Mancha Azaman saffron	25.00
Mozzarella, baby broad bean and roasted vegetable flatbread, anchovy caviar	18.50
Tabbouleh salad with quinoa, shimeji mushrooms and avocado (vegetarian)	17.00

From the Sea

Stewed seafood from the Galician estuaries, on seaweed broth (variegated scallops, mussels, octopus, clams, cockles)	31.00
Sea cucumber and plankton risotto (creamy arborio rice with fish broth, plankton and grilled sea cucumbers with garlic and parsley)	30.00
Sea bass in clam broth with white asparagus and tapenade (olives, capers, anchovies, tuna...)	32.50
John Dory with sweet and sour sauce and rosemary, lobster ravioli with vegetables and curry	31.50

From the Earth

Honey-lacquered Araiz pigeon breast, creamed potatoes and Dijon mustard	31.00
Black Angus beef roast, with sautéed mushrooms, blue cheese, noodle and vegetable stir-fry	30.00
Rack of Burgos lamb with clove and apricot sauce, ratatouille stuffed piquillo peppers	29.00



Braised duckling, with bitter orange sauce, 28.00
 sautéed potatoes with star anise and corn on the cob

Wagyu beef bottom sirloin steak 81.00
 (A5 Gunma) 125 g
 Wagyu beef, mashed peas, soya, smoked salt

To continue

Half
 portion

Artisan cheese board 5.50 9.50
 with walnut bread and dried apricot jam
A shot of Ruby port wine 2.50 €

Desserts

Cocoa sablé, mascarpone cheese mousse, coffee 4.90 8.00
 ice cream and amaretto jelly
A shot of Pedro Ximénez 3.50 €

Guanaja chocolate filo pastry with passion fruit 4.90 8.00
 (10 minutes)
A shot of Sauternes 3.90 €

Sautéed pineapple marinated in its own juice, 4.90 8.00
 iced coconut, honey lemon cream
A shot of Casta Diva 3.50 €

Summer fruits dressed with tarragon 4.90 8.00
 and apple jelly
A shot of Kuhri Green Apple 3.50 €

Hazelnut praline, sponge cake and chocolate 8.00
 ganache, with curry yogurt sauce
A shot of Frangelico 2.50 €

Bourbon vanilla ice cream with coffee 7.20

