

## Tasting Menu

*Menus are served for the whole table*

**Shredded salt cod cannellone**

**Salmorejo soup**

with red shrimp and salad sprouts

**Sea bass in clam broth**

with white asparagus and tapenade

**Black Angus beef roast,**

with sautéed mushrooms, blue cheese, noodle and vegetable stir-fry

**Cocoa sablé, mascarpone cheese mousse, coffee ice cream and amaretto jelly**

**Sautéed pineapple marinated in its own juice, iced coconut, honey lemon cream**

Bread service, mineral water and coffee 68.00

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\* With wine pairing (ask the Sommelier) 91.00

Prices in €, 10% VAT included

Miguel Alija, Chef  
Summer 2017

