

	1/2 Portion	
To nibble		
DO Dehesa de Extremadura Iberian ham, tomato-rubbed crusty bread	15,00	27,00
Octopus stuffed potato tube, La Vera sweet paprika mayonnaise (1 piece)		6,00
Beef carpaccio, shaved Parmesan and rocket, on oil toast (tapa)		6,50
Cocoa, fig and mi-cuit foie gras puff (1 piece)		6,50
Sanfilippo anchovy, guacamole and black bread (1 piece)		6,00
Crispy Gorgonzola with Aragon black olives and tomato concasse (1 piece)		4,00

Starters

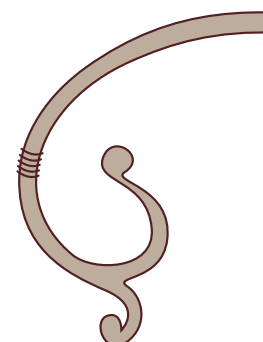
Scampi salad with mango tagliatelle, avocado tartare and hazelnut oil		23,50
Port wine mushroom and aubergine timbale, with pine nuts (vegetarian)		19,00
Garden vegetables, crushed nuts, Tou de Til lers cheese (lactovegetarian)		18,50
Prawn cannelloni with fresh cheese, carrot, leek and courgette		19,00
Poached Calaf egg, spinach, chickpeas and foie gras		21,00
Melanosporum truffle, asparagus and artichoke risotto (lactovegetarian)		22,50
Egg tagliatelle, with vegetables and porcini in Parmesan cream sauce (ovolactovegetarian)		18,00



From the Sea	1/2 Portion
Baked marinated red mullets, on vanilla potato confit, red pepper sauce, crispy onion	29,00
Porcini-crusted monkfish loin, saffron sauce, pesto and asparagus with hazelnuts	31,00
Stewed seafood from the Galician estuaries (Variegated scallop, octopus, mussels, cockles, clams)	29,50
John Dory with scampi and corn ravioli, coconut, ginger and carrot sauce	31,50

From the Earth

Braised duckling with soya and orange blossom honey, soba noodle and vegetable stir-fry scented with star anise	28,50
Venison loin with juniper and pistachio, currant sauce, chestnuts and pumpkin	34,00
Rack of Burgos lamb on creamy mash, with Iberian pancetta and tarragon tomato confit	29,50
Angus beef at low temperature with Fourme d'Ambert cheese, French toast with garlic and parsley, venere rice and asparagus	31,00
Artisan cheese board with walnut bread and apricot jam <i>A shot of Ruby port wine 2,50 €</i>	6,50 11,00



Desserts	1/2 Portion	
Fluffy chocolate savarin, with spice yogurt cream and crispy mint tuile		9,00
Cocoa sablé, mascarpone mousse, coffee ice cream and amaretto jelly	6,00	11,00
Sautéed pineapple marinated in its own juice, iced coconut, honey lemon cream	5,50	10,00
Guanaja chocolate filo pastry with passion fruit (10 minutes) <i>A shot of Sauternes 3,90 €</i>	5,50	10,00
Bourbon vanilla ice cream with coffee		8,00
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Bread service, butter and oils		3,50
Prices in €, VAT 10% included		
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Miguel Alija, Chef
 Autumn Menu 2017

