

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

## **Starters**

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



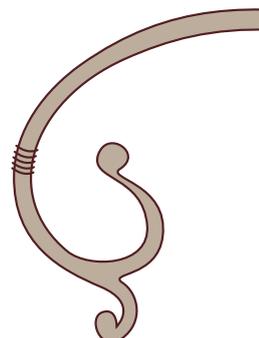
<b>From the Sea</b>	<b>1/2 Portion</b>
<b>Baked marinated red mullets,</b> on vanilla potato confit, red pepper sauce, crispy onion	<b>29,00</b>
<b>Porcini-crusted monkfish loin,</b> saffron sauce, pesto and asparagus with hazelnuts	<b>31,00</b>
<b>Stewed seafood from the Galician estuaries</b> (Variegated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

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### **From the Earth**

<b>Braised duckling with soya and orange blossom honey,</b> soba noodle and vegetable stir-fry scented with star anise	<b>28,50</b>
<b>Venison loin with juniper and pistachio,</b> currant sauce, chestnuts and pumpkin	<b>34,00</b>
<b>Rack of Burgos lamb on creamy mash,</b> with Iberian pancetta and tarragon tomato confit	<b>29,50</b>
<b>Angus beef at low temperature</b> with Fourme d'Ambert cheese, French toast with garlic and parsley, venere rice and asparagus	<b>31,00</b>

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

