

RESTAURANT MENU

STARTERS

Foie gras terrine in Casta Diva wine with black olive vinaigrette	24,00 €
Red peppers stuffed with crab in leek sauce	18,36 €
Iberian cured ham	26,00 €
Iberian cured loin	22,00 €
Braised octopus with light fruit ali-oli sauce, paprika oil, and puréed potatoes	25,92 €
Sautéed vegetable pastry with pine nuts and mushrooms, with biscuits and boletus edulis mushroom sauce	16,20 €
Tartar of red tuna on candied tomatoes	24,20 €

COLD SOUPS

Gazpacho (cold soup)	6,50 €
Ajoblanco with grapes and salmon roe	10,00 €

SALADS

Foie gras	25,92 €
Crisp sautéed Norway lobsters	25,92 €
Glazed cod on roasted green peppers with tomato, basil and black olive vinaigrette	18,70 €
Loins of bonito to coriandro with orange molasses and nuts	24,20 €

FISH

Hake loins stuffed with crab served, with baby squid oil and creamed potatoes	24,84 €
Neck of hake prepared in the Bilbao style	23,76 €
Fresh tuna on tomato and dried apricot timbale with tomato and pesto sauces	21,60 €
Grilled baby squid with wild mushroom (Boletus Edulis) risotto and squid ink oil	21,60 €
Braised red tuna on white garlic sauce with orange molasses	24,20 €

*Portions prepared from frozen fish are available for anyone allergic to anasakis

CARPACCIOS

Marinate tuna on guacamole and orange molasses	25,92 €
Filet mignon with old cheese and sweetbread vinaigrette	24,20 €

MEATS

Grilled foie with roasted apple purée and Pedro Ximene reduction	29,16 €
Filet mignon with foie gras	28,08 €
Braised beef cutlet with glazed red peppers	28,08 €
Braised lamb carré with pine nuts on potatoes and onions	23,76 €
Roasted suckling pig	22,68 €
Pigeonneau a la cardamom on sautéed wild boletus and fat puree of dried apricots	23,76 €
Braised duck cutlet with pine nuts and pistachio purée	23,76 €
Chops of lamb with candied potatoes	23,76 €

DESSERTS

Please order dessert at the beginning of the meal to give time for its preparation

Yogurt ice cream with mango coulis and tonka bean gelatine	8,10 €
Cheese ice cream with raspberry coulis and caramel web	8,10 €
Tiramisu cones on chocolate sauce, amaretto gelatine, and coffee ice cream	8,64 €
Mango ravioli with chufa soup and lemon rind ice cream	8,64 €
Apple pastry with yogurt mousse, raspberry coulis and thyme ice cream	8,64 €
Vanilla French toast with lemon verbena sabayon and basil ice cream	8,64 €

VAT included