

PROPOSALS/PROPUESTAS

PRICES/PRECIOS

Cod fritter and lemon mayonnaise (unit) Buñuelo de bacalao y mayonesa de limón(unidad)	3
Cantabrian anchovies "00" with soy mayonnaise (6 fillets) Anchoas del Cantábrico "00" con mayonesa de soja (6filetes)	16
Scallop, pork jowl, ginger, tomato and parsley Vieira, papada de cerdo, jengibre, tomate y perejil	22
Salmon tataki, mustard, apricot, dill and perrins Tataki de salmón, mostaza, albaricoque, eneldo y perrins	20
Roasted leek, seasonal truffle, figs and pine nuts Puerro asado, trufa de temporada, higos y piñones	22
Seasonal mushroom ravioli with cream, coconut, red wine and onion Ravioli de setas de temporada con su crema, coco, vino tinto y cebolla	22
Homemade bread with hanging tomato Pan de coca del Mossèn con tomate de colgar Bread cooked in a wood-fired oven and 1st-press olive oil Pan de payes del Mossèn cocido en horno de leña y aceite de oliva de 1a prensada	4 2,5€/person

10% VAT INCLUDED/I.V.A. INCLUIDO

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Beef sirloin with cabrales cheese foam, BBQ sauce and green asparagus Solomillo de vaca, espuma de cabrales, salsa BBQ y espárragos verdes	30
Turbot with pistachio and caper menier, mushrooms and cauliflower puree Rodaballo con menier de pistachos y alcaparras, champiñones i puré de coliflor	28
Fish of the market with Donosti style, pumpkin puree, cockles, zucchini and black garlic Pescado de lonja a la donosti, puré de calabaza, berberechos, calabacín y ajo negro	28
Crispy suckling pig and its sauce, parsnip puree and baby gem lettuce Cochinillo lechal de Segovia crujiente y su salsa, puré de chirivía y cogollos	28
A5 Kobe wagyu loin, creamy potato and red peppers piquillos, onions and pepper sauce Lomo de wagyu Kobe A5, cremoso de patata y piquillos, cebollas y salsa a la pimienta	45
Mediterranean lobster glazed with its sauce, sausage, carrot and potato Bogavante del Mediterraneo glaseado con su salsa, butifarra, zanahoria y patata	48
Crispy beef, creamy potato, apple and port sauce Crujiente de ternera, cremoso de patata, manzana y salsa de Oporto	27

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DESSERTS/POSTRES

PRICES/PRECIOS

Assorted of homemade ice cream Surtido de helados caseros	11
Coconut cake, lime, chocolate with milk and caramel sauce Pastel de coco, lima, chocolate con leche y salsa de caramelo	12
Dessert of yogurt, nuts, mint and bergamot Postre de yogurt, frutos secos, menta y bergamota	12
Watermelon with citrus and basil soup, passion fruit ice cream and blood orange foam Sopa de sandía, cítricos y albahaca, helado de fruta de la pasión y espuma de naranja sanguina	12
Chocolate dessert with cherry, licorice and mandarin Postre de chocolate con cereza, regaliz y mandarina	12

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WINES AND SPIRITS DESSERTS

PRICES/PRECIOS

Sauci Vino de naranaja (D.O. Condado de Huelva) Pedro Ximenez and Palomino Fino with bitter orange peels Aging for 10 years using the Solera method	6
Grappa ambrata rossi d'angera Grappa from selected pomace of Dolcetto, Barbera and Nebbiolo grapes aged for more than 12 months in barrels of different woods	6
Limocello Bianca Villa Natural lemon liqueur	4
De Puta Madre "Hermanos Lurton" Late harvest Verdejo aged for 2 years in barrels without contact with oxygen Winemaking using ancient techniques from the area	6
Terrenal D'Aubert Dolç (D.O.Tarragona) Garnacha and Cabernet Sauvignon from organic viticulture and late ripening Aged for 10 months in barrels and 4,200 bottles produced	6
Serendipity (D.O.Terra Alta) Garnacha tinta from grapes that have been dried on the vine and harvested late Production of 600 bottles	6
Onra vendimia tardía Solera(zona Lleida) Garnacha from late harvest and biodynamic cultivation Aged in solera for 2 years	7
Amantia uva de hielo Overripe Tempranillo until the first frosts of the season Harvested at night and manually and aged for 4 months in barrels	8
Fondillón 1982(D.O.Alicante) Monastrell aged using the Solera method for a minimum of 20 years The process of the vines is planted using ancestral methods	12

10% TAX INCLUDED/I.V.A. INCLUIDO