

*These preparations are designed to be sampled in three or four bites,
otherwise they would lose the spirit with which they were created*

Slices of tempered Iberian *presa* on foie-gras curd, *tarama* oyster and mustard ice cream 48€

Scarlet Shrimp soup, tomato, celery and mint 64€

Squid *tartare* with green apple juice and licorice emulsion 48€

Carbonara with fine herbs, crayfish and Iberian jowl with Sherry-cured yolk 65€

STARTERS

Warm salad of red prawn and seafood, kohlrabi soup, chestnuts and glazed sweetbreads 70€

Our vegetable salad, petals, buds and herbs 65€

Crustaceans *ravioli* and iodised sauce, *burrata* and Champagne 70€

Fennel *risotto* with lobster and barnacles 70€

Beetroot *risotto*, black garlic and macadamia salt 58€

Carrot, pine nuts and vegetables *a la sal* 62€

Due to the complexity of our courses it is not possible to mention all the ingredients

Prices include 10% VAT

FISH

- Grilled turbot with chard smoothie, watercress, sea anemones and seaweed 78€
- Roasted Virrey Fish with clams *pil-pil*, velvet crab and Champagne with a fine hazelnut cream 82€
- Skate fish fin and a warm tomato confit cream, capers and lemon 73€

MEAT

- Pigeon from Las Landas in its juice, orange and pumpkin marmalade with acid nuances 72€
- Charcoal ox fillet, braised cabbage, smoked corn, tubers with shallot and Porto sauce 72€
- Truffle duroc pig trotters with Mediterranean *picadita*, Iberian bacon, capers and raifort 69€

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DESSERT

We recommend ordering them at the beginning of the meal

Cinnamon spheres, tangerine and roses 41€

Ginger and passion fruit sorbet with coconut and carrot 41€

Warm chocolate cake, 70% cocoa with earl grey ice cream 41€

Peanut, tamarind, banana and toasted butter 41€

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