

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

Queen scallop with mushrooms, quail egg, cauliflower and truffle 48€

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

Scarlet Shrimp soup, tomato, celery and green apple 62€

Squid *tartare* with liquid egg yolk, onion and *kaffir* consommé 48€

STARTERS

Fennel *risotto* with lobster and barnacles 68€

Wagyu *ravioli* and glazed eel, iodized cream, horseradish and caviar 68€

Iberian ham and basil emulsion, tail *cannelloni*, aubergine *bottini* and *quisquillas* 58€

Warm salad of crustaceans and seafood, rutabaga, crispy sweetbreads and citrus 65€

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

Prices include 10% VAT

FISH

Grilled turbot, red shrimp, roasted tomato and pink grapefruit 75€

Roasted Virrey Fish with clams *pil-pil*, velvet crab and Champagne with a fine hazelnut cream 81€

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac 73€

MEAT

Pigeon from Las Landas in its juice, acidulated fruit marmalade and vegetal nuances 69€

Charcoal ox fillet, artichokes and tubers with shallot and Port wine sauce 69€

Truffle *duroc* pig trotters with Iberian bacon, *topinambour*, watercress and mustard 69€

“Sea & Mountain” wood pigeon *à la Royale* 82€

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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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