

*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 44€

Slices of tempered Iberian *presa* on foie-gras curd, *tarama* oyster and mustard ice cream 44€

Scarlet Shrimp soup, tomato, celery and green apple 54€

Squid *tartare* with liquid egg yolk, onion and *kaffir* consommé 44€

STARTERS

Fennel *risotto* with lobster and barnacles 60€

Wagyu *ravioli* and glazed eel, iodized cream, horseradish and caviar 64€

Iberian ham and basil emulsion, tail *cannelloni*, aubergine *bottini* and *quisquillas* 52€

Warm crustacean salad on a seabed, Sherry and coral mayonnaise 60€

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 70€

Roasted Virrey Fish with clams *pil-pil*, velvet crab and Champagne with a fine hazelnut cream 75€

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac 66€

MEAT

Lamb shoulder with aubergine miso, crispy sweetbread and spicy juice 65€

Charcoal ox fillet, artichokes and tubers with shallot and Port wine sauce 65€

Truffle *duroc* pig trotters with Iberian bacon, *topinambour*, watercress and mustard 65€

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 35€

Ginger and passion fruit sorbet with coconut and carrot 35€

Warm chocolate cake, 70% cocoa with earl grey ice cream 35€

Peanut, tamarind, banana and toasted butter 35€

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