

## Menú Disfrutar

*Starters “Recuerdos de la infancia”*

*Mini round manchego cheese*

*Black olive and anchovy “oreo” cookie*

*Trout tartar, soy and lime “donut”*

*Foie and corn chocolate*

*‘Morteruelo’ sándwich*

**Oyster**, citrics and sea ‘foam’

**Asparagus** con with cockles and black ‘alioli’

**Cod cocochas with red prawn**, ‘migas’ and black garlic soup

**Pigeon** charcoal grilled with foie gras, ‘negrillo’ wheat and grapes

.Red berry infusion with black tea ice cream and a foam of orange blossom

**Creamy chocolate** with praline seeds and fried bread ice cream

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Price: € 55.00

## Menú Celebrar

*Starters “Recuerdos de la infancia”*

*Mini round manchego cheese*

*Black olive and anchovy “oreo” cookie*

*Trout tartar, soy and lime “donut”*

*Foie and corn chocolate*

*‘Morteruelo’ sándwich*

**Oyster**, citrics and sea ‘foam’

**Asparagus** con with cockles and black ‘alioli’

**Grilled sardine** with thyme and beetroot ‘salmorejo’

**‘Fideua’** of pork trotters and king prawns

**Cod cocochas with red prawn**, ‘migas’ and black garlic soup

**Pigeon** charcoal grilled with foie gras, ‘negrillo’ wheat and grapes

Red berry infusion with black tea ice cream and a foam of orange blossom

**Creamy chocolate** with praline seeds and fried bread ice cream

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Price: € 75.00

**The menus will be served for complete tables**

**Our Bread 100% artisan** Homemade with ecological four, spelt, black wheat, florenci aurora, heart wheat.  
Bread and oil service 2.50 € / person

## Starters

- **Oyster**, citrics and sea 'foam' 19.00 €
- **Spider crab** with a pistacho 'ajoblanco' and tobiko caviar 19.50 €
- **'Fideuá'** of pork trotters and king prawns 18.50 €
- **Stuffed veal tail ravioli** with Bordalesa sauce, truffle and mushrooms 17.50 €
- **Asparagus** with cockels and black garlic 'alioli' 18.00 €

## Mains

- **Trout roast** with Hoisin sauce, served with it's caviar and shiso leaves in tempura 24.00 €
- **Cod Cocochas with red prawn**, 'migas' and black garlic soup 27.50 €
- **Seabass tartar** with an apple, celery and cucumber detox soup 26.00 €
- **Shoulder of lamb** roasted with vegetables acompanied with a Rosemary pesto 27.50 €
- **Black Angus rib** with aubergine grilled with honey and local aromatic herbs 26.50 €
- **Pigeon** charcoal grilled with foie gras, 'negrillo' wheat and grapes. 28.50€

## Desserts

- **Creamy chocolate** with praline seeds and fried bread ice cream 8.80 €
- **"Rubber Ducky"** of tangerine with spice-bread ice cream 8.80 €
- **Baba-rum cake** with roast yolk ice cream. 8.80 €
- **Apple pie** with ginger, lime and vanilla ice cream. 8.80 €

About allergens consult room staff. Gluten free bread and beer is available.  
10% VAT included