

*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 38€

Slices of tempered Iberian *presa* on foie-gras curd, *tarama* oyster and mustard ice cream 38€

Caper *Royale*, seaweed and liquid tomato, tempered *carabinero* and its corals soup 42€

Squid *tartare* with liquid egg yolk, onion and *kaffir* consommé 40€

STARTERS

Gran reserva iberian cured ham 42€

Vegetable leaves and petals salad, herbs, sprouts with lettuce cream and lobster 42€

Wagyu *ravioli* and glazed eel, iodized cream, horseradish and caviar 58€

Iberian ham and basil soup, tail *cannelloni* and aubergine *tortellini* 36€

Red prawn on a seabed, fennel and coral emulsion 45€

Due to the complexity of our dishes is not possible to put all the ingredients of each.

Prices include 10% VAT.

FISH

Smoked squid ink *risotto* and lemon seafood 58€

Hake loin, coconut, red curry and goose barnacles 60€

Roasted Virrey Fish with clams *pil-pil*, velvet crab and Champagne with a fine hazelnut cream 60€

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac 60€

MEAT

Grilled venison with black truffle cream, orange sauce and spiced jus 58€

Charcoal ox fillet, artichokes and tubers with shallot and Port wine sauce 58€

Truffle *Duroc* pig trotters with Iberian bacon, *topinambour*, watercress and mustard 55€

Stuffed rabbit *a la royale*, Lasarte 2019 72€

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DESSERT

We recommend ordering them at the beginning of the meal

White truffle curd cream, pear and hazelnut 34€

Ginger and passion fruit sorbet with coconut and carrot 27€

Warm chocolate cake, 70% cocoa with earl grey ice cream 27€

Coffee creamy, cocoa, black garlic and raspberry 27€

Caramelized french toast with rum and vanilla ice cream 27€

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