

*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

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

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

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

STARTERS

Gran reserva iberian cured ham

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

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

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

Red prawn on a seabed, fennel and coral emulsion

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

Hake loin, coconut, red curry and goose barnacles

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

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

MEAT

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

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

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

Stuffed rabbit *a la royale*, Lasarte 2019

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DESSERT

We recommend ordering them at the beginning of the meal

White truffle curd cream, pear and hazelnut

Ginger and passion fruit sorbet with coconut and carrot

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

Coffee creamy, cocoa, black garlic and raspberry

Caramelized french toast with rum and vanilla ice cream

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