

*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€

Scarlet shrimp Royal with red curry, raw artichokes, celery and apple 41€

Crayfish and swede with pork shank broth cubes and lemon 40€

Slices of tempered Iberian *presa* on foie-gras curd, *tarama* oyster and mustard ice cream 34€

Slightly marinated warm oyster with iced watercress slush, parsnip and sea mist 38€

## **STARTERS**

Gran Reserva Iberian cured ham 39€

Vegetable leaves and petals salad, herbs, sprouts with lettuce cream and lobster 37€

Iberian ham and basil soup, ox tail mini cannelloni and aubergine *tortellini* 30€

Red prawn on a seabed, fennel and coral emulsion 38€

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

*Prices include 10% VAT.*

## FISH

Citric *risotto*, with *piment d'Espelette* cockles and sea urchins 49€

Sea bass with mantis shrimp broth, snails stew, on a vegetable purée  
with truffle and clams mayonnaise 57€

Grilled Dover sole fish, over barnacles “*mariniere*” sauce, octopus slices, pumpkin and saffron 58€

Red tuna belly, kaffir lime, watercress and raw fennel 58€

## MEAT

Charcoal grilled pigeon with citrus, capers, black olive and smoked sauce with galangal 57€

Ox fillet grilled done, bed of chard chlorophyll and cheese bonbon 57€

Duroc pig trotters stuffed with black shallot, *bimi* and quince 53€

Hare “*a la Royal*” Lasarte 70€

Low temperature cooked lamb shoulder, wild mushrooms, *agliata* sauce and dairy touches 57€

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

*Prices include 10% VAT.*

## DESSERT

We recommend ordering them at the beginning of the meal

Chocolate *soufflé* with Earl Grey ice cream 25€

White truffle curd cream, pear and hazelnut 34€

French toast, milk and coffee ice cream and plum compote 25€

Cocoa, fermented black garlic, raspberry and moscovado sugar 25€

Mandarin frozen cream with verbena, orange jelly and pearls of lemon 25€

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

*Prices include 10% VAT.*