

*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 42€

Slices of tempered Iberian *presa* on foie-gras curd, *tarama* oyster and mustard ice cream 42€

Tempered Scarlet Shrimp with its coral soup 44€

Squid *tartare* with liquid egg yolk, onion and *kaffir* consommé 42€

STARTERS

Fennel *risotto* with lobster and barnacles 56€

Wagyu *ravioli* and glazed eel, iodized cream, horseradish and caviar 62€

Iberian ham and basil emulsion, tail *cannelloni*, aubergine *tortellini* and *quisquillas* 48€

Red prawn on a seabed, fennel and coral mayonnaise 54€

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

Prices include 10% VAT.

FISH

Grilled turbot, red shrimp, roasted tomato and pink grapefruit 64€

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 64€

MEAT

Lamb shoulder with aubergine miso, crispy sweetbread, spicy juice 64€

Charcoal ox fillet, artichokes and tubers with shallot and Port wine sauce 64€

Truffle *duroc* pig trotters with Iberian bacon, *topinambour*, watercress and mustard 62€

Wood pigeon *à la royale* 82€

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DESSERT

We recommend ordering them at the beginning of the meal

Cardamom spheres, apple and yogurt 31€

Ginger and passion fruit sorbet with coconut and carrot 31€

Warm chocolate cake, 70% cocoa with earl grey ice cream 31€

Peanut, tamarind, banana and toasted butter 31€

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