

Trip through Modernism

Pig trotters cookie with *txangurro*



Codfish fritter and caviar



Hake *Kokotxa* with emulsion from its head and seaweed



Tuna tartar with translucent *gazpacho* and chili peppers



Warm oyster, slightly pickled, pine nuts *ajo blanco* and pickled shallot



Monkfish, goose barnacles *Tarama*, black olives rocks and stewed endive



Oxtail cannelloni, wild mushrooms and truffle



Iberian prey with its cheek, spinach and *botifarra*



Grill roasted pigeon, creamy gnocchi and crunchy cereals



Green apple, celery and lime



Ganache of Dulcey, nuts and coffee biscuit



Petit fours

70€

Drinks not included.

Option with wine pairing supplement 37€ (Water, coffee and wines)

TAX included

Menu subject to changes based on season

Service for complete table

Available until 2:15pm and 9.15pm

Please inform us if you have any food allergies. The information about the ingredients of the menu is available on demand