



STARTERS

OYSTER | 8

Piparras sauce

MUSSELS | 14

Charcoal mussels with bay leaves

SCALLOPS AND PORK BELLY | 26

Hazelnut sauce and escarola

RED SHRIMPS CARPACCIO | 26

With spicy tomato juice and Lobster coral mayonnaise

ESCALIVADA TARTE TATIN | 16

Roasted red peppers, aubergine and onion marinated in vinegar, oil and garlic

GRILLED LEAKS | 14

Parmesan sauce and quinoa chips

STEAK TARTARE | 24

VEGGIE

CARROTS CROSTATA | 15

Brisé, carrots, orange and turmeric

WATERCRESS CLOROPHYLL | 24

Risotto with Parmesan cheese, shallots and sumac

TORTELLI | 22

Stuffed with homemade pesto, ricotta and lemon

FROM THE SEA

SEA BASS | 90

Salt crust and shallot sauce

SCORPION FISH | 28

Grilled with salsa verde

SQUID | 28

Lemon and pickled garlic mayonnaise

TURBOT | 32

Pil-pil

GRILLED LOBSTER | 68

FROM THE LAND

ROASTED CHICKEN LEG | 22

Wild fennel and rosemary

IBERIAN PORK | 28

With aromatic jus bay leaf and juniper berries

RACK OF LAMB | 30

Marinated with mustard and Demi-Glace sauce

BEEF TENDERLOIN | 32

190 - 210 g

WAGYU | 125/kg

300 - 1000 g

SIDES

GRILLED ASPARAGUS | 8

With Béarnaise sauce

POTATO PURÉE | 9

ROASTED SWEET POTATO | 8

With onion and thyme

FRIES | 8

With homemade sauce

GREEN SALAD | 8

GRILLED CHARD | 10

With cured pancetta

DESSERT

FRANGELICO SPONGE CAKE | 12

Hazelnut ice cream and vanilla

TIRAMISÚ PETUNIA | 12

FRESH MANGO | 12

With beetroot sauce, yogurt and salty crumble

SPICED SEASONAL FRUIT | 12

Cooked in syrup with almond sorbet and tonka bean

CHOCOLATE CAKE | 12



STARTERS

OSTRA | 8

Con salsa de piparras

MEJILLONES | 14

Mejillones al carbón con laurel

VIEIRAS CON PORK BELLY | 26

Salsa de avellanas y escarola

CARPACCIO DE GAMBA ROJA | 26

Con jugo de tomate picante y mayonesa de coral

ESCALIVADA TART-TATIN | 16

Pimientos rojos asados, berenjena y cebolla, marinados en vinagre, aceite y ajo

PUERRO A LA PARRILLA | 14

Salsa de parmesano y chips de quinoa

STEAK TARTAR | 24

VEGGIE

CROSTATA DE ZANAHORIA | 15

Brisé, zanahorias, naranja y cúrcuma

CLOROFILA DE BERRO | 24

Risotto con queso parmesano, chalotas y zumaque

TORTELLI | 22

Relleno de pesto de hierbas frescas y ricotta con salsa de limón

FROM SEA

LUBINA | 90

Costra de sal y salsa agria de chalotas

CABRACHO | 28

A la parrilla con salsa verde

CALAMAR | 28

Mayonesa de limón y ajo encurtido

RODABALLO | 32

Pil-pil

BOGAVANTE | 68

A la parrilla

FROM LAND

MUSLO DE POLLO | 22

Con hinojo silvestre y romero

PLUMA IBÉRICA | 28

Jugo de cerdo aromático con laurel y enebro

RACK DE CORDERO | 30

Marinado con mostaza y salsa demi glace

SOLOMILLO DE TERNERA | 32

190 - 210 gr

WAGYU | 125/kg

300 - 1000 gr

SIDES

ESPÁRRAGOS A LA PARRILLA | 8

Con salsa bernesa

PURÉ DE PATATA | 9

BONITATO ASADO | 8

Con cebolla y tomillo

PATATAS FRITAS | 8

Con la salsa del día

ENSALADA VERDE | 8

ACELGAS A LA PARRILLA | 10

Con panceta curada

DESSERT

BIZCOCHO DE FRANGELICO | 12

Helado de avellanas y vainilla

TIRAMISÚ PETUNIA | 12

MANGO FRESCO | 12

Con salsa de remolacha, yogur y cumble salado

FRUTA DE TEMPORADA ESPECIADA | 12

Cocidos en almíbar con sorbete de almendras y haba tonka

TARTA DE CHOCOLATE | 12