

STARTERS

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Celery cream and ecologic caviar from “**Riofrio**”
Prawn carpaccio, pomegranate and passion fruit
Cured venison and thyme
Green salad from our “Cigarral” and red fruits
Shrimp tender and fragancy of roasted pepper
Pumpkin flower in tempura and saffron
Autumn vegetables, prawn and avocado cream “**guacamole**”
Grilled duck liver and spiced bread

FISH

Sea bass and pickled vegetables
Turbot, quinoa, algae and almonds
Hake and vegetables salad cream

MEAT

Red partridge, six flavors and textures
Pigeon, fideúa of vegetables and fragrance of lavender
Wild pigeon “**tórtola**” and fresh fruits
Wild bird “**zorzal**”, syrah wine reduction, orgnic fig and peach jam
Deer steak, red wine, fruits and cinnamon
Lamb with wasabi and jalapeño chili
Suckling pork at low temperature and pumpkin

CHOICE OF TWO DISHES, 1 STARTER AND FISH OR MEAT,

1 DESSERT OF THE DAY

59,00

SUGGESTIONS FOR CHILDREN

Fresh pasta, tomato and cheese with beef sirloin

33,00

Appetizers and bread

5,40

MENU

- 3 appetizers
- Prawn carpaccio, pomegranate and passion fruit
- Little cuttlefish “Chopitos” with fresh onion and black garlic cream
- Organic pumpkin flower in tempura and saffron
- Wild pigeon, “tortola” and fresh fruits
- Fish market
- Lamb with wasabi and jalapeño chili
- Cold chocolate cake Or Noir Adolfo 70,6 % cacao
- Caramel ball and fragancy of tiramisu
- Small sweets

€

76,00

HARMONY OF DISHES WITH FOUR WINES

24,00

Todos los precios llevan el I.V.A. incluido

Moneda: Euros

Disponemos de información de alérgenos para el cliente.

