



STARTERS

Cured venison and thyme
Prawns carpaccio, pomegranate and passion fruit
Green salad from our "Cigarral" and red fruits
Tomato velvet, ecological caviar from "Río Frio"
Croquettes of mushrooms and seaweed
Steamed natural vegetables, toasted almond sauce, saffron and "AOVE"
Squid, red onion and apple cream
Scallops, lemon grass and black garlic
Grilled duck liver and spiced bread
Shrimp, aroma of wood paprika

FISH

Sea bass and pickled vegetables
Turbot, quinoa, seaweed and almonds
Loin of cod fish, tomato soup, chili and olive oil fresh garlic

MEAT

Red partridge, six flavors and textures
Roe deer, chocolate and red fruits
Deer steak, red wine, fruits and cinnamon
Lamb with wasabi and jalapeño chili
Suckling pork at low temperature and pumpkin
Carcamusas of Iberian pork, cream of potato
Iberian pork sirloin, purple and yellow passion fruit (2 pax)

CHOICE OF TWO DISHES: 1 STARTER, 1 FISH OR MEAT AND THE DESSERT OF THE DAY

59,00

Appetizers and bread

5,40

CHILDREN'S MENU

Fresh pasta, tomato and cheese
Young veal tenderloin or hake delights
Dessert

39,00

CHEF'S MENU

3 appetizers

Prawns carpaccio, pomegranate and passion fruit

Tomato velvet, ecological caviar from "Río Frio"

Pig's ear blueberries infusion and passion fruit

Squid, red onion and apple cream

Fish market

Iberian pork, purple and yellow passion fruit

Sweet fig in toffee, vanilla ice cream

Caramel ball and fragancy of tiramisú

Small sweets

76,00

HARMONY OF DISHES WITH FOUR WINES

24,00

T.A.X Included

Moneda: Euros

We have allergen information for the client.

