



STARTERS

Arriero garlic soup, poached egg and ham aroma
Pumpkin cream **BIO** and garlic arriero
Cured venison flavored with wild herbs
Prawns carpaccio, pomegranate and passion fruit
Steamed natural vegetables, toasted almond sauce, saffron and **"AOVE"**
Green salad from our **"Cigarral"** with tomato **BIO** and aromatic herbs and red fruits
Baby squids, red onion and apple mayonnaise
Scallops, black garlic and potato **BIO**
Grilled duck liver, oil bread and spices
Green asparagus with prawns

FISH

Sea bass and pickled vegetables and tamarillo
Turbot, quinoa, seaweed and toasted almonds
Gilthead, cream of green beans and legumes

MEAT

Red partridge, six flavors and textures
Pigeon, torcaz with vegetable fideuá
Deer, red wine Syrah, fruits and cinnamon flavour
Lamb with wasabi and jalapeño chili
Roasted suckling pork at low temperature and candied pumpkin
Acorn-fed Iberian, wine and kiwi
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

SUGGESTIONS FOR CHILDREN

Fresh pasta, tomato and cheese
Young veal tenderloin or Hake delights
Dessert 39,00

MENU

3 Appetizers

Prawns carpaccio, pomegranate and passion fruit

Pumpkin cream **BIO** and garlic arriero

Pig's ear blueberries infusion and passion fruit

Lobster and bullavese cream

Fish market

Deer, red wine Syrah, fruits and cinnamon flavour

Sweet fig in toffee, vanilla ice cream

Caramel sphere, yogurt foam, raspberry sorbet

Small sweets

76,00

HARMONY OF DISHES WITH FOUR WINES

(Selected by the sommelier)

24,00

We have allergen information for the client

All our prices include V.A.T

Coin: Euros

