

STARTERS

Iberian ham with crystal bread	24 €
Sea food salad	12 €
Slow cooked egg with asparagus, parmesan, Iberian Ham and truffle	13 €
Tataki of Red tuna with miso, black garlic and salad of the Sea	16 €
Octopus with three quinoas, guacamole and Kimchee	15 €
Grilled Prawns with pesto	18 €
Beef carpaccio with parmesan, capers and horseradish	15 €
Foie gras with brioche and Ratafia	15 €
Fish consommé with tuna tartare	10 €

RICE AND PASTA

Spaghetti with chicken, tomato cherries, bacon, basil and mozzarella	13 €
Pasta frutti di mare	16 €
Risotto with Iberian ham, green peas and sage	18 €
Rice with asparagus, spinach and rocket salad	16 €
Sea food rice // Sea food fideuá	20 €

FISH AND MEAT

Cod with green peas pil-pil, Iberian jowl, little squid and piquillo red pepper	21 €
Monkfish with lobster	24 €
Sole Meunière	Price according to market
Iberian Pork with wild mushrooms and parisian potatoes	18 €
Beef fillet with truffled potatoes, calçots and tarragon	25 €
Pigeon with dates, foie and chestnuts	26 €
Wagyu entrecote (350 gr)	60 €

CHEF'S MENU (7 DISHES) ----- 46 €
(Served in full table)

10% VAT included