

## STARTERS...

Artichokes tempura on duck mousse	16,00€
Anchovies of Cantábrico 00 on salmorejo cream	16,00€
Melow rice with lobster (min 2 pax) (in advance)	36,00€
Beef carpaccio with citrus vinaigrette, capers and parmesan shavings	18,00€
Prawns ceviche presented like a false canelón with strawberry balsamic	15,50€
Spinach salad with nuts and ham of duck on cumin cream and goat cheese	17,00€
Fresh garden salad with bonito ventresca	16,00€
Sturgeon with soft wheat risotto with boletus	17,00€
Iberian ham with toast bread and olive oil	22,00€
Vegetable lasagna with truffle béchamel	14,00€
Partridge paté surrounded by olive and pine nuts	16,00€
Seared octopus on truffle potato cream, red oil and salmon roe.	18,00€
Onion soup au gratin, Castilian style, with poached egg	12,00€
Tuna and avocado tartare with salmon caviar and fennel foam	16,50€
Foie and Apple timbale with cream cheese and walnuts	15,00€

## OUR FISH DISHES...

Swordfish and prawns brochette with tartare sauce	19,00€
Loins of sea bass on cava apple hummus and orange pearls	17,50€
Salmon with caramelized onions and saffron sauce	17,50€
Cod fillet and cuttlefish and chickpeas ratatouille	17,50€
Tuna tataki on onion lionaise and sesame with wasabi mayonnaise	16,00€
<i>*Our fish follow up with Royal Decree 1420/2006 on the parasitism anisakis prevention</i>	

## OUR MEAT DISHES...

Deer loin macerated with charcoal oil on mushroom ragu and boleto	21,00€
Braised veal tenderloin with potato gnocchi	19,00€
Smoked duck breast accompanied by glazed pears and red berries shine	18,00€
Shoulder of suckling lamb cooked at low temperature	23,00€
Suckling pig leg confit, in its juice, Segovian style	22,00€
Loin of Iberian pork with tea and honey sauce	18,50€
Grilled Iberian pork fillet with fried sliced potatoes and peppers of padrón	18,50€
Veal steak with foie crust and chocolate and raspberry tear	23,50€
Oxtail Tournedó with pear ravioli and parmentier cream	17,50€

## DESSERTS...

Catalan cream with hazelnut praline	5,50€
Our Tiramisú	5,50€
Hot chocolate cake with Baileys	5,50€
Carrot pie with coffee cream	6,00€
Carnival curd	6,00€
Cheesecake with honey and custard	5,50€

## OUR WINERY...

White wine	17,50€
Rosé wine	17,00€
Ecológical wine	16,00€
Cabernet Sauvignon-Merlot	17,50€
Syrah-Merlot	19,00€
Vintage Selection	22,00€

(TAXES included)

bread service 1,00€

(a supplement of 7% for meals/drinks served on the terrace)