

- Jamón ibérico (cured Iberian acorn-fed ham) on the bone (100 gr.)	23,00 €
- Oysters N°1 (Natural or seasoned)	4,80 € each
- Ham croquettes	1,90 € each
- Fine and delicate grouper croquettes	1,90 € each
- Homemade Patatas Bravas (fried potatoes wedges)	7,00 €
- Red tuna ceviche	15,00 €
- Red shrimp carpaccio, white asparagus and curry emulsion	22,00 €
- Micuit caramelized with apple	12,00 €
- Beef steak tartar	21,00 €
- Bao buns stuffed with low-temperature bacon      2 pieces	10,50 €
- Razor shells with garlic and ginger seasoning	19,00 €
- Morels with foie cream	22,00 €
- Parmentier with poached egg and caviar	35,00 €
- Grilled red shrimps	MP €
- Fresh tomato, anchovies, apple and Norman cheese salad	16,00 €
- Tripe «cap i pota»	9,50 €
- Duck and boletus cannelloni	7,50 €
- Duck and mushroom rice	25,00 €
- Octopus rice	16,00 €
- Carrot gazpacho with pickled microvegetables and prawn	15,00 €
- Fresh fish from the fish market	27,00 €
- Baby squids with stuffed rigattonis	17,00 €
- Fried cubes of hook hake	12,00 €
- Hake barbels in pil pil sauce	26,00 €
- Ventresca tuna with Thai sauce and fresh radishes	25,00 €
- Grilled sea cucumbers with chilled garlic and almond sauce and cherry tomatoes	30,00 €
- Grilled foie with celery, orange demi-glace and pak choi	17,00 €
- Roasted Galician beef rib	36,00 €

- Oxtail cooked with Priorat wine	16,00 €
- Piglet with apple and vanilla	19,00 €
- Tagliatta of Galician beef	29,00 €
- Boneless shoulder of suckling lamb	22,00 €
- «Surf and turf» of pig's feet and shrimps	29,00 €
- Season mushrooms with Iberian broth and lobster	32,00 €
- Homemade Torrija	7,50 €
- Crepe suzette with orange	7,50 €
- Tarte Tatin	7,00 €
- Rum sponge cake	8,00 €
- Hot sweet fritters stuffed with chocolate	9,50 €

**VAT INCLUDED**