

La Taverna[®] del Clinic

Appetizers

The famous La Taverna bravas (with the option of very spicy)	7,20 €
No. 1 Normandy Oysters	4,80 €
Seasoned oysters with 3 dressings (3 oysters)	15,00 €
Home-made ham croquettes	2,00 € each
Home-made grouper croquettes	2,00 € each
100% acorn-fed Iberian ham from our reserve 100gr	23,00 €
100% acorn-fed Iberian ham from our reserve 50gr	11,50 €
Reserve-quality acorn-fed Iberian pork loin cured in Sierra de Gredos 100gr	13,50 €
Imperial Beluga Caviar <i>by weight</i>	140,00 € 100gr
Caviar toast	20,00 €
Mussels pickled in wasabi and lemon	15,00 €

To begin

Mi-cuit with caramelised apple and Pedro Ximenez	14,00 €
Low temp Bacon Bread Bao	7,00 € each
Bluefin tuna ceviche	16,00 €
Beef steak tartare de ternera with chips	21,00 €
Rockfish tartare with caviar	22,00 €
Prawn ravioli and boletus	23,00 €
Steamed razor clams with yuzu, garlic and ginger	19,00 €
Strawberry and tomato gazpacho with cockles	16,00 €
Morel mushrooms with foie cream	22,00 €
Finger clams, topinambour foam	28,00 €
Lobster sashimi and white asparagus seasoned with Bloody Mary	24,00 €
St. George's mushrooms sautéed with butter and poached egg	35,00 €
Carpaccio of grilled Iberian prey	15,00 €
Tomato, anchovies and creamy olive oil salad	14,00 €
Tear's peas with Perol's sausage	33,00 €

From the sea

Salted red prawns from our coast	S/M
Fresh hook-caught fish with vegetables	30,00 €
Octopus rice	18,00 €
Bluefin tuna belly with Thai sauce	26,00 €
Hake kokotxa al pil-pil	S/M
Royal sea cucumber with boneless pork foot	34,00 €
Small cuttlefish with stuffed rigatoni	18,00 €

From the field

Fine cannelloni of roasted duck with boletus	8,50 €
Stewed and de-boned oxtail with Priorat wine and shallots	18,00 €
Tripe	10,00 €
Rubia Gallega beef tagliata	30,00 €
Roasted Rubia Gallega beef ribs in their own juice	44,00 €
Grilled duck lacquered in orange and curry demiglace	20,00 €
Crispy boneless suckling pig with vanilla spiced apple	23,00 €
Boneless milk lamb shoulder with salsify	22,00 €
Shooting Partridge	33,00 €
Extra grilled foie gras with celery and beets	18,00 €

To finish

Chocolate truffles (Cacao 65%)	6,75 €
Vegetable and citrus sorbet	6,50 €
Warm chocolate fritters with vanilla icecream	10,00 €
Our home-made french toast with yoghurt icecream	8,00 €
Apple tarte tatin	7,00 €
Macaron stuffed with pistachios and red berries	10,50 €
Our selection of Cheese assortment (Spanish, French, Swiss, Italian & English cheeses)	S/P
Rum baba - <i>gluten free</i>	9,50 €

Gastronomic menus

Gastro	78,00 €
6 courses and 1 dessert	
Gran Menú Taverna	115,00 €
8 courses, cheese tasting and 2 desserts	
Royal Caviar	80,00 €
4 courses and 1 dessert	

Wine pairing

VAT included