

# La Taverna<sup>®</sup> del Clinic

## Appetizers

The famous La Taverna bravas (with the option of very spicy)	8,40 €
No. 1 Normandy Oysters	5,00 €
Seasoned oysters with 3 dressings (3 oysters)	16,50 €
Home-made ham croquettes	2,00 € each
Crispy shrimp and basil	12,00 €
100% acorn-fed Iberian ham from our reserve 100gr	25,00 €
100% acorn-fed Iberian ham from our reserve 50gr	13,00 €
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	21,00 €
Brown crab on butter toast	12,00 €

## To begin

Mi-cuit with caramelised apple and Pedro Ximenez	16,00 €
Low temp Bacon Bread Bao	7,00 € each
Green beans, cockles and leek emulsion in lettuce	19,00 €
Beef steak tartare de ternera	21,00 €
Rockfish tartare with caviar	22,00 €
Prawn ravioli and boletus	25,00 €
Steamed razor clams with yuzu, garlic and ginger	19,00 €
Morel mushrooms with foie cream	23,00 €
Lobster sashimi seasoned with bloody mary	25,00 €
Tomato, tuna belly and creamy olive oil salad	17,00 €
Chanterelles with poached egg and perol's sausage	21,00 €

## From the sea

Salted red prawns from our coast	S/M
Fresh hook-caught fish with vegetables	31,00 €
Octopus rice	19,00 €
Bluefin tuna belly with Thai sauce	26,00 €
Hake kokotxa al pil-pil and diced cod	S/M
Royal sea cucumber with boneless pork foot	34,00 €
Cuttlefish with stuffed rigatonis	23,00 €

## From the field

Fine cannelloni of roasted duck with boletus	9,00 €
Stewed and de-boned oxtail with Priorat wine and shallots	18,00 €
Tripe	10,50 €
Rubia Gallega beef tagliata	31,00 €
Roasted Rubia Gallega beef ribs in their own juice	44,00 €
Grilled duck lacquered in orange and curry demiglace	21,00 €
Crispy boneless suckling pig with vanilla spiced apple	23,00 €
Boneless milk lamb shoulder with salsify	23,00 €
Fresh porcini with foie extra poêlé	30,00 €

## To finish

Chocolate truffles (Cacao 65%)	6,75 €
Creamy spearmint icecream	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

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

## Wine pairing

VAT included