

La Taverna[®] del Clinic

Appetizers

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| 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 | 2,30 € each |
| Crispy shrimp and basil | 17,00 € |
| 100% acorn-fed Iberian ham from our reserve 100gr | 28,00 € |
| 100% acorn-fed Iberian ham from our reserve 50gr | 15,00 € |
| Reserve-quality acorn-fed Iberian pork loin cured in Sierra de Gredos 100gr | 20,00 € |
| Imperial Beluga Caviar <i>by weight</i> | 150,00 € 100gr |
| Caviar toast | 21,00 € |
| Boneless fried red mullet | 18,00 € |

To begin

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| Micuit with apple | 18,00 € |
| Low temp Bacon Bread Bao | 7,00 € each |
| Beef steak tartare | 21,00 € |
| Rockfish tartare with caviar and seaweed dressing | 22,00 € |
| Sashimi of smoked Norway lobster and spicy yuzu | 25,00 € |
| Steamed razor clams with yuzu, garlic and ginger | 19,00 € |
| Morel mushrooms with foie cream | 25,00 € |
| Tomato, tuna belly and sprouts | 17,00 € |
| Salmorejo with scallops | 18,00 € |
| Iberian pork carpaccio with fugu dressing | 16,00 € |
| Chanterelle Mushroom with Perol sausage and cod tripe | 23,00 € |
| Green beans, cockles, garlic cream and ham | 17,00 € |
| Squid with pesto | 14,00 € |
| Lobster cocktail | 43,00 € |

From the sea

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| Salted red prawns from our coast | S/M |
| Fresh hook-caught fish with vegetables | 35,00 € |
| Fresh hook-caught fish baked in the oven | 43,00 € |
| Seafood rice | 25,00 € |
| Bluefin tuna belly with Spicy sauce | 27,00 € |
| Grilled hake kokotxa <i>al pil-pil</i> | S/M |
| Royal sea cucumber with boneless pork foot | 34,00 € |
| White garlic, mackerel and pistachio | 17,00 € |
| <i>Caparrones de Anguiano</i> (red beans) with Rooster comb and lobster | 25,00 € |
| Cuttlefish with stuffed rigatonis | 23,00 € |

From the field

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| Fine cannelloni of roasted duck with boletus | 9,50 € |
| Stewed and de-boned oxtail with Priorat wine and shallots | 18,00 € |
| Tripe | 10,50 € |
| Rib eye premium | 130€/kg |
| Roasted Rubia Gallega beef ribs in their own juice | 46,00 € |
| Grilled duck lacquered in orange and curry demiglace | 22,00 € |
| Crispy boneless suckling pig with vanilla spiced apple | 25,00 € |
| Boneless shoulder of milk lamb with salsify | 24,00 € |
| Grilled squab | 34,00 € |
| Traditional fricandeau | 23,00 € |

To finish

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| Chocolate truffles (Cacao 65%) | 6,75 € |
| Citrus and vegetables sorbet | 6,50 € |
| Warm chocolate fritters with vanilla icecream | 10,00 € |
| Our home-made french toast with yoghurt icecream | 8,00 € |
| | <i>to share</i> 9,50 € |
| Our selection of Cheese assortment (Spanish, French, Swiss, Italian & English cheeses) | S/P |
| Rum baba - <i>gluten free</i> | 9,50 € |
| Tatin with chantilly | 8,50 € |

Gastronomic menus

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| Gastro | |
| 6 courses and 1 dessert | 80,00 € |
| Gran Menú Taverna | |
| 8 courses, cheese tasting and 2 desserts | 115,00 € |
| Royal Caviar | |
| 4 courses and 1 dessert | 90,00 € |

Wine pairing

VAT included