

La Taverna[®] 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)	18,00 €
Home-made ham croquettes	2,50 € each
Crispy shrimp and shiso	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 €
Natural sea urchin	7,00 €
Brioche with sea urchin and smoked butter	10,00 €
Mussel marinade	14,00 €

To begin

Micuit with pistachio	18,00 €
Low temp Bacon Bread Bao	7,00 € each
Beef steak tartare	21,00 €
Rockfish tartare with caviar	22,00 €
Sashimi of smoked Norway lobster	25,00 €
Steamed razor clams with yuzu, garlic and ginger	19,00 €
Morel mushrooms with foie cream	25,00 €
Pear, boletus and mozzarella salad	17,00 €
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 €
Sautéed ceps with egg yolk and parmesan cheese	25,00 €

From the sea

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 €
Grilled hake kokotxa <i>al pil-pil</i>	S/M
Royal sea cucumber with boneless pork foot	34,00 €
<i>Caparrones de Anguiano</i> (red beans) with Rooster comb and lobster	25,00 €
Scallops, grilled sweet potato and Iberian bacon	22,00 €
Juicy monkfish medallions with grilled onion and mild hot and sour sauce	32,00 €

From the field

Fine cannelloni of roasted duck with boletus	9,50 €
Stewed and de-boned oxtail with Priorat wine and shallots	18,00 €
Tripe	11,00 €
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 €
Wild partridge stewed in vinaigrette	34,00 €

To finish

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 €
Cheesecake (soft and creamy)	8,50 €

Gastronomic menus

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