



Appetizers

	The famous La Taverna bravas (with the option of very spicy)	9,00 €
	No. 1 Normandy Oysters	5,50 €
	Seasoned oysters with 3 dressings (3 oysters)	19,50 €
	Home-made ham croquettes	3,00 € unit
	Hook squid croquette	4,00 € unit
	Crispy shrimp and shiso	18,00 €
	100% acorn-fed Iberian ham from our reserve 100gr	30,00 €
	100% acorn-fed Iberian ham from our reserve 50gr	16,00 €
	Reserve-quality acorn-fed Iberian pork loin cured in Sierra de	20,00 €
	Iranian Osetra Caviar <i>by weight</i>	185,00 € 100gr
	Caviar Brioche	21,00 €
	Prawn and caviar Brioche	24,00 €
	Crunchy cod and bitter orange	9,00 €

To begin

	Low temp Bacon Bread Bao	7,00 € unit
	Rockfish tartare with caviar	24,00 €
	Razor clam ceviche	20,00 € unit
	Morel mushrooms with foie cream	29,50 €
	Tomatoe salad	15,00 €
	Micuit, eel and caramelized apple	21,00 €
	Squid tagliatelle with tender garlic	18,00 €
	Lobster cocktail	27,00 €
	Salmorejo and scallop	33,00 €
	cockle, sour apple and mandarin menier	22,00 €

From the sea

	Salted red prawns from our coast	S/M
	Fresh hook-caught fish with vegetables	36,50 €
	Fresh hook-caught fish baked in the oven	43,00 €
	Seafood rice	25,00 €
	Grilled hake kokotxa <i>pil-pil</i>	S/M
	crayfish with boneless pork foot	34,00 €
	Sea cucumber with beans	32,00 €
	Mullet with celery and tarragon	30,00 €

From the field

	Fine cannelloni of roasted duck with truffle	13,00 €
	Stewed and de-boned oxtail with Priorat wine and shallots	19,00 €
	Tripe	17,00 €
	Rib eye premium	130€/kg
	Roasted Rubia Gallega beef ribs in their own juice	46,00 €
	Grilled duck lacquered in orange and curry demiglace	24,00 €
	Boneless shoulder lamb with vegetables and creamy sheep	24,00 €
	Beef steak tartare with thousand potato leaves	25,00 €

To finish

	Our selection of Cheese assortment	S/P
	Chocolate truffles (Cacao 65%)	9,00 €
	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 €
	Rum baba - <i>gluten free</i>	9,50 €
	Cheesecake (soft and creamy)	8,50 €
	Fruit salad and sorbet	10,00 €

Gastronomic menus

Gastro	
6 courses and 1 dessert	85,00 €

Gran Menú Taverna	
8 courses, cheese tasting and 2 desserts	115,00 €

Caviar	
4 courses and 1 dessert	90,00 €

Wine pairing	VAT included
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