

MENÚ DEGUSTACIÓN

Amuse Bouche

Amuse Bouche

Ajoblanco, Melón Cantaloup Y Mistela
Ajoblanco, Cantaloup Melon And Mistela

Setas En Escabeche

Pickled Mushrooms

Steak Tartar

Steak Tartar

Pescado Del Día A La Meunière

Meunière Fish Of The Day

Lagarto de De Cerdo Ibérico, Avellanas Y Pipas De Calabaza
Iberian Pork Lizard, Hazelnut And Pumpkin Seed

Pepino, Manzana Y Albaricoque

Cucumber, Apple And Apricot

Chocolate Y Cítricos

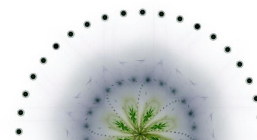
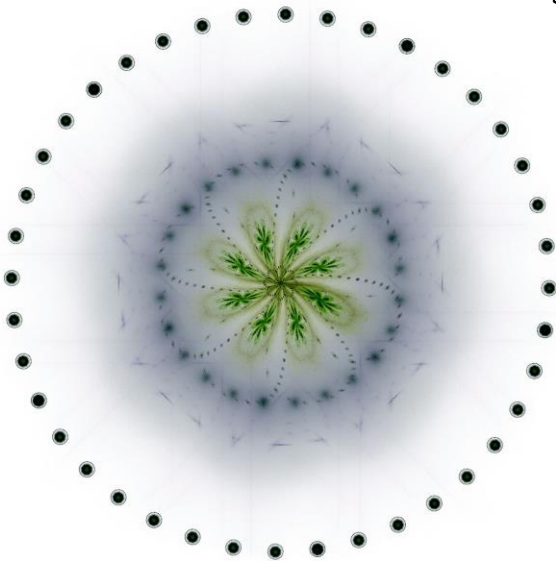
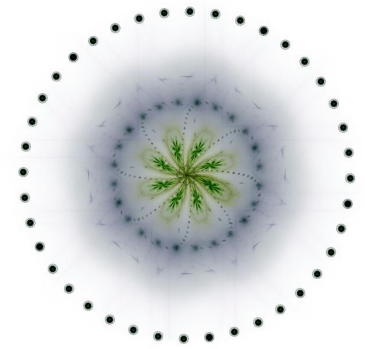
Chocolate And Citrus

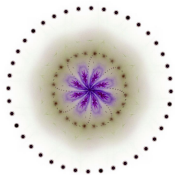
52,50€ IVA incluido

Maridaje 30€

Nuestros menús sólo para mesas completas

Our menús are served only complete table





MENÚ ALTA EXPRESIÓN

Amuse Bouche

Amuse Bouche

Ajoblanco, Melón Cantaloup Y Mistela

Ajoblanco, Cantaloup Melon And Mistela

Boletus En Su Crema Con Panceta Ahumada

Creamy Boletus With Smoked Bacon

Gamba Roja, Codium Y Americana

Red Prawn, Codium And American Sauce

Cigala Y Maíz Tostado

Norway Lobster And Toasted Corn

Steak Tartar

Steak Tartar

Pescado Del Día A La Meunière

Meunière Fish Of The Day

Lagarto De Cerdo Ibérico, Avellanas Y Pipas De Calabaza

Iberian Pork Lizard, Hazelnut And Pumpkin Seed

Pepino, Manzana Y Albaricoque

Cucumber, Apple And Apricot

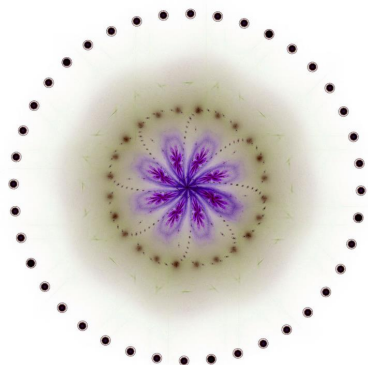
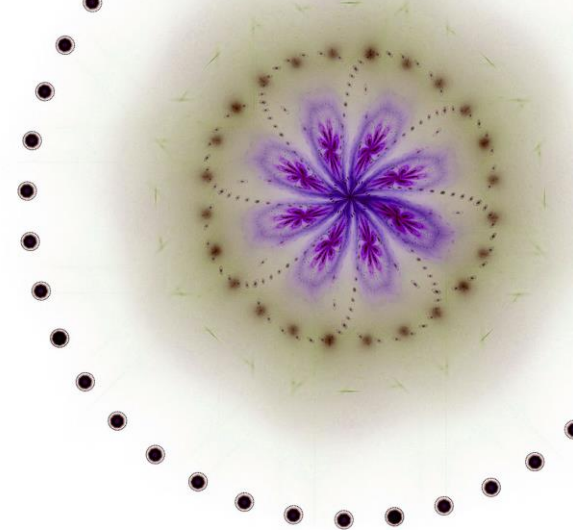
Chocolate Y Cítricos

Chocolate And Citrus

65,00€ IVA incluido

Maridaje 35€

Nuestros menús sólo para mesas completas
Our menús are served only complete table



ENTRANTES

- Jamón Iberico, Pan Cristal Y Tomate**
Iberian Ham With Bread And Grated Tomato
- Ajoblanco, Melón Cantaloup Y Mistela**
Ajoblanco, Cantaloup Melon And Mistela
- Gamba Roja, Codium Y Americana**
Red Prawn, Codium And American Sauce
- Setas En Escabeche**
Pickled Mushrooms
- Cigala Y Maíz Tostado**
Norway Lobster And Toasted Corn
- Steak Tartar, Tuétano Y Brioche De Mantequilla**
Steak Tartar With Marrow And Butter Brioche
- Huevo a 65°, Parmentier Y Trufa**
Egg Cooked At 65°C, Mashed Potato And Truffle
- Ensalada De Tomate Rosa, Cebolleta Y Ventresca**
Rose Tomato Salad, Fresh Onion And Tuna Belly

21.50 €

13.50 €

17.00 €

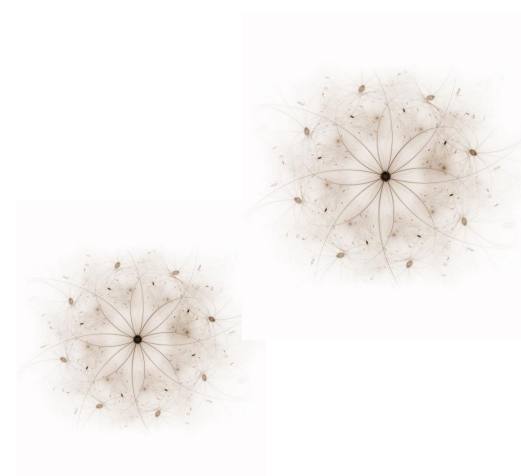
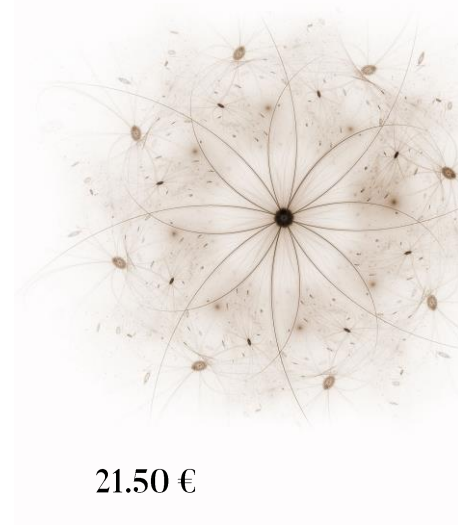
13.00 €

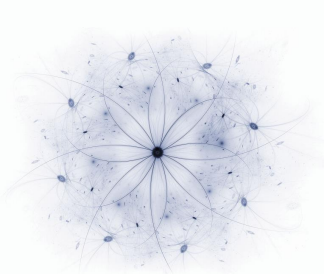
16.00 €

23.50 €

14.50 €

17.50 €





PRINCIPALES

Pescado De Lonja A La Meunière 26.00 €

Meunière Fish Of The Day

Parpatana De Atún Rojo 32.00 €

Red Tuna Parpatana

Lagarto De Cerdo Ibérico, Avellanas Y Pipas De Calabaza 22.50 €

Iberian Pork Cheek, Hazelnuts And Pumpkin Seed

French Rack, Apionabo Y Remolacha 24.50 €

French Rack, Cellery Root And Beetroot

Lomo Bajo De Ternera Madurado 25 o 45 Días Y Bimi 28.50 €

Beef Low Loin 25 or 45 Days Age And Broccolini

Risotto Con Mango Y Verduritas 15.00 €

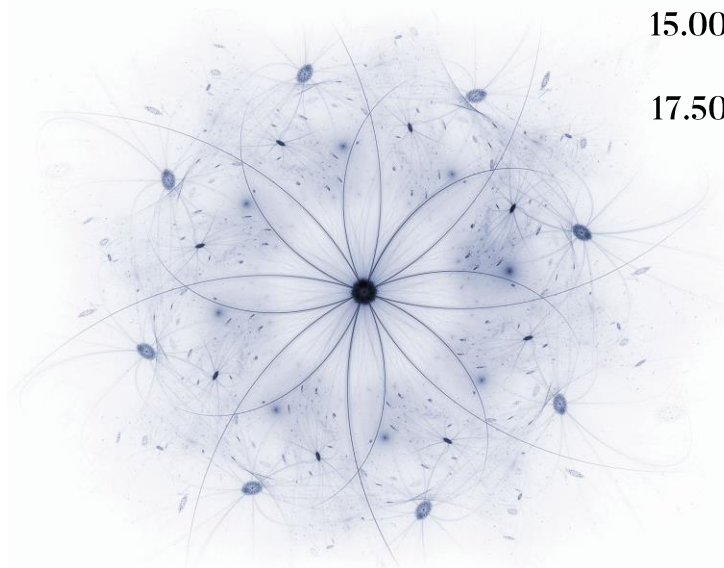
Risotto With Mango And Veggies

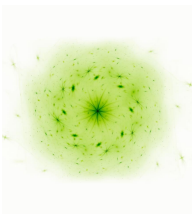
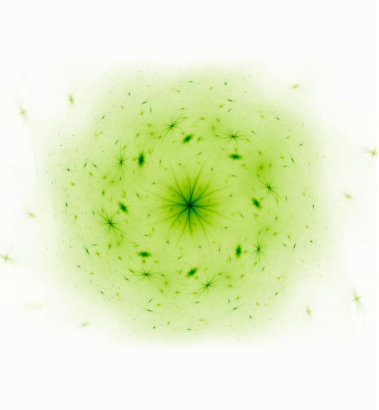
Arroz Meloso Atún Rojo Con Vainas Y Trigueros 17.50 €

Mínimo 2 Personas (Solo A Mediodía)

Brothy Tuna Rice With Beans And Asparagus

2 People Minimum (Only At Lunch)





POSTRES

Tarta De Manzana Con Helado De Canela

Apple Pie With Cinnamon Ice Cream

8.50 €

Tarta De Queso Y Violetas

Cheesecake And Violets

8.50 €

Torrija Con Helado De Vainilla

Torrija With Vanilla Ice Cream

8.50 €

Sopa De Frutas Rojas A La Albahaca

Red Fruit Soup With Basil

7.50 €

Surtido De Quesos Y Mermeladas Caseras

Assorted Cheese And Homemade Marmalade

13.50 €

