

PROPOSALS/PROPUESTAS

PRICES/PRECIOS

Cod fritter and lemon mayonnaise (unit) Buñuelo de bacalao y mayonesa de limón(unidad)	3
Cantabrian anchovies "00" with soy mayonnaise (6 fillets) Anchoas del Cantábrico "00" con mayonesa de soja (6filetes)	16
Scallop, pork jowl, ginger, tomato and parsley Vieira, papada de cerdo, jengibre, tomate y perejil	22
Salmon tataki, mustard, apricot, dill and perrins Tataki de salmón, mostaza, albaricoque, eneldo y perrins	20
"Thai" glazed chicken cannelloni, parmesan foam and black truffle Canelón de pollo "Thai" glaseado, espuma de parmesano y trufa negra	24
Egg from Calaf, creamy potato, salsifis and foie-gras or truffle Huevo de Calaf, cremoso de patata, salsifis y foie-gras o trufa	22
Homemade bread with hanging tomato Pan de coca del Mossèn con tomate de colgar Bread cooked in a wood-fired oven and 1st-press olive oil Pan de payes del Mossèn cocido en horno de leña y aceite de oliva de 1a prensada	4 2,5€/person

10% VAT INCLUDED/I.V.A. INCLUIDO

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Beef sirloin with creamy potato, mushrooms sauce and green asparagus Solomillo de vaca, cremoso de patata, salsa de setas y espárragos verdes	30
Cod loin, saffron emulsion, "ratatouille" and spinach Lomo de bacalao, emulsión de azafrán, "ratatouille" y espinacas	28
Monkfish loin with pumpkin puree, cockles, zucchini and black garlic Lomo de rape con puré de calabaza, berberechos, calabacín y ajo negro	28
Crispy suckling pig and its sauce, parsnip puree and baby gem lettuce Cochinillo lechal de Segovia crujiente y su salsa, puré de chirivía y cogollos	28
A5 Kobe wagyu loin, creamy potato and red peppers piquillos, onions and pepper sauce Lomo de wagyu Kobe A5, cremoso de patata y piquillos, cebollas y salsa a la pimienta	45
Mediterranean lobster glazed with its sauce, sausage, carrot and potato Bogavante del Mediterraneo glaseado con su salsa, butifarra, zanahoria y patata	48
Crispy Iberian pork, sweet potato foam, green apple and port sauce Crujiente de ibérico, espuma de boniato, manzana verde y salsa de Oporto	27

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DESSERTS/POSTRES

PRICES/PRECIOS

Assorted of homemade ice cream Surtido de helados caseros	11
Coconut cake, lime, chocolate with milk and caramel sauce Pastel de coco, lima, chocolate con leche y salsa de caramelo	12
Dessert of yogurt, nuts, mint and bergamot Postre de yogurt, frutos secos, menta y bergamota	12
Watermelon with citrus and basil soup, passion fruit ice cream and blood orange foam Sopa de sandía, cítricos y albahaca, helado de fruta de la pasión y espuma de naranja sanguina	12
Chocolate dessert with cherry, licorice and mandarin Postre de chocolate con cereza, regaliz y mandarina	12

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WINES AND SPIRITS DESSERTS

PRICES/PRECIOS

Sauci Vino de naranaja (D.O. Condado de Huelva) Pedro Ximenez and Palomino Fino with bitter orange peels Aging for 10 years using the Solera method	6
Grappa ambrata rossi d'angera Grappa from selected pomace of Dolcetto, Barbera and Nebbiolo grapes aged for more than 12 months in barrels of different woods	6
Limocello Bianca Villa Natural lemon liqueur	4
De Puta Madre "Hermanos Lurton" Late harvest Verdejo aged for 2 years in barrels without contact with oxygen Winemaking using ancient techniques from the area	6
Terrenal D'Aubert Dolç (D.O.Tarragona) Garnacha and Cabernet Sauvignon from organic viticulture and late ripening Aged for 10 months in barrels and 4,200 bottles produced	6
Serendipity (D.O.Terra Alta) Garnacha tinta from grapes that have been dried on the vine and harvested late Production of 600 bottles	6
Onra vendimia tardía Solera(zona Lleida) Garnacha from late harvest and biodynamic cultivation Aged in solera for 2 years	7
Amantia uva de hielo Overripe Tempranillo until the first frosts of the season Harvested at night and manually and aged for 4 months in barrels	8
Fondillón 1982(D.O.Alicante) Monastrell aged using the Solera method for a minimum of 20 years The process of the vines is planted using ancestral methods	12

10% TAX INCLUDED/I.V.A. INCLUIDO