

PROPOSALS/PROPUESTAS

PRICES/PRECIOS

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| 100% Iberian acorn-fed ham Jamón ibérico de bellota 100% | 26 |
| Eggplant, green beans, corn cake, carrot and Iberian ham Berenjena, judía verde, torta de maíz, zanahoria y jamón ibérico | 22 |
| Ox and vegetable ravioli with rosemary sauce, foie gras, and parmesan Ravioli de buey y verduras con salsa de romero, foie-gras y parmesano | 25 |
| Seasonal mushrooms, Calaf egg, onion and truffle Setas de temporada, huevo de Calaf, cebolla y trufa | 27 |
| Mediterranean red prawn, pumpkin and orange Gamba roja del Mediterráneo, calabaza y naranja | 34 |
| Scallop, pork jowl, ginger, tomato and parsley Vieira, papada de cerdo, jengibre, tomate y perejil | 25 |
| 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, Port wine sauce and onions Solomillo de vaca, cremoso de patata, salsa de Oporto y cebollas | 34 |
| Cod loin, piquillo peppers, romesco sauce and leek Lomo de bacalao, piquillos, romesco y puerro | 30 |
| Crispy suckling pig and its sauce, sweet potato and baby gem lettuce Cochinillo lechal de Segovia crujiente y su salsa, boniato y cogollos | 30 |
| Glazed chicken, green asparagus, seasonal truffle and curry mayonnaise Pollo glaseado, espárragos verdes, trufa de temporada y mayonesa de curry | 29 |
| Turbot with artichokes, celeriac and caper vinaigrette Rodaballo con alcachofas, apionabo y vinagreta alcaparras | 31 |

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DESSERTS/POSTRES

PRICES/PRECIOS

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| Assorted of homemade ice cream Surtido de helados caseros | 11 |
| Chocolate dessert, citrus and mango Postre de chocolate, cítricos y mango | 12 |
| Watermelon with citrus and mint soup, red fruits and blood orange foam Sopa de sandía, cítricos y menta, frutos rojos y espuma de naranja sanguina | 12 |
| Pear with sage, coconut, mint and chestnuts Pera con salvia, coco, menta y castañas | 12 |
| Passion fruit parfait, fennel, yuzu and grapefruit with Riesling Parfait de fruta de la pasión, hinojo, yuzu y pomelo con riesling | 12 |

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WINES AND SPIRITS DESSERTS

PRICES/PRECIOS

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| 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 |
| Onra vendimia tardía Solera(zona Lleida) Garnacha from a late harvest and biodynamic cultivation Aged in a solera for 2 years | 7 |
| Dulce de invierno Javier Sanz (zona de Valladolid) Verdejo and Muscat grapes with late-harvest Grape freezing, and 8-month barrel aging | 7 |
| La Calandria Niño perdido madre nº3 familia Laín Dry and musty garnacha that has been kept since 1963, production of 203 bottles | 10 |
| 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