PROPOSALS/PROPUESTAS

PRICES/PRECIOS

Puff pastry with candied onions, vegetables and marinated sardines Hojaldre con cebollas confitadas, verduritas y sardina marinada	22
Scallop, pork jowl, ginger, tomato and parsley Vieira, papada de cerdo, jengibre, tomate y perejil	25
Rice with seasonal mushrooms and foie-gras grilled Arroz con setas de temporada y foie-gras a la plancha	32
Organic egg fried, nushrooms, sweet-potato and truffle Huevo frito, setas, boniato y trufa	25
Roasted pumpkin ravioli, cheese and truffle Ravioli de calabaza asada, queso y trufa	25
Lentil stew with sea cucumber grilled Cocido de lentejas con espardeñas a la plancha	34

Homemade bread with hanging tomato Pan de coca del Mossèn con tomate de colgar	4
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	2,5€/person

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

PROPOSALS/PROPUESTAS

PRICES/PRECIOS

Beef sirloin with creamy potato, Port wine sauce and green asparagus Solomillo de vaca, cremoso de patata, salsa de Oporto y espárrago verde	34
Rice with green beans and crayfish Arroz con judía verde y cigalas	32
Crispy suckling pig and its sauce, celeriac and baby gem letttuce Cochinillo lechal de Segovia crujiente y su salsa, apionabo y cogollos	30
Shoulder of suckling lamb and its sauce, eggplant, glazed onions Espalda de cordero lechal y su salsa, berenjena, cebollas glaseadas	40
Sea bass, sautéed tomatoes and mushrooms with vegetable purée Lomo de lubina, sofrito de tomates y setas con puré de verduras	32
Slow-cooked tender veal, truffle sauce, potato, and piquillo peppers Meloso de ternera, salsa de vino, trufa, patata y piquillos	32

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DESSERTS/POSTRES

PRICES/PRECIOS

Assorted of homemade ice cream Surtido de helados caseros	11
Chocolate dessert, citrus and mango Postre de chocolate, cítricos y mango	12
Pineapple with basil, apple, and rum Piña con albahaca, manzana y ron	12
Chestnut cake, chocolate and cinnamon with Baileys ice cream Pastel de castaña, chocolate, canela y helado de Baileys	12
85% chocolate soufflé, caramel sauce and Madagascar vanilla ice cream Suflé de chocolate al 85%, salsa de caramelo y helado de vainilla de Madagascar (15 minutes/minutos)	14

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WINES AND SPIRITS DESSERTS **PRICES/PRECIOS**

Sauci Vino de naranaja (D.O. Condado de Huelva) 6
Pedro Ximenez and Palomino Fino with bitter orange peels
Aging for 10 years using the Solera method

Grappa ambrata rossi d'angera 6
Grappa from selected pomace of Dolcetto, Barbera and Nebbiolo grapes
aged for more than 12 months in barrels of different woods

Limocello Bianca Villa 4
Natural lemon liqueur

Perelada Garnacha del Empordà 12 años D.O.Empordà) 7
red Garnacha and white Garnacha from old vines and low-temperature fermentation
Aged for 12 years using the Solera method

Tokaji aszú 5 puttonyos 7
Furmint, Sargamuskotaly, Hárslevelü and zeta in equal parts and aged for 2 years
Botrytized grapes selected berry by berry from volcanic soils

Sereno de la Solera vino de oxidación 7
Garnacha grapes harvested very late, almost pansy, and fermented dry.
Aging in barrels takes place under the sun, resulting in a production of 1,500 bottles.

La Calandria Niño perdido madre nº3 familia Laín 10
Dry and musty garnacha that has been kept since 1963, production of 203 bottles

Fondillón 1982(D.O.Alicante) 12
Monastrell aged using the Solera method for a minimum of 20 years
The process of the vines is planted using ancestral methods

Porto Niepoort Colheita 2010 12
Different varieties of Touriga, Tinta, and Sousão grapes.
Fermented in traditional wine presses and aged for 15 years in barrels.

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