

PROPOSALS/PROPUESTAS

PRICES/PRECIOS

Prawn carpaccio with nuts and pomegranate Carpaccio de langostinos, frutos secos y granada	22
"Thai" glazed chicken cannelloni, parmesan foam and seasonal truffle Canelón de pollo "Thai" glaseado, espuma de parmesano y trufa de temporada	25
Scallop, pork jowl, ginger, tomato and parsley Vieira, papada de cerdo, jengibre, tomate y perejil	25
Morel mushrooms with cream and grilled foie gras Colmenillas con crema y foie-gras a la plancha	32
Rice with seasonal mushrooms, sausage and black truffle Arroz de setas de temporada, butifarra y trufa negra	30
Ox and vegetable ravioli, paprika foam, coconut and seasonal truffle Ravioli de buey y verduras, espuma de pimentón, coco y trufa de temporada	24
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

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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, sweet potato and baby gem lettuce Cochinillo lechal de Segovia crujiente y su salsa, boniato 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, white asparagus and vegetable purée Lomo de lubina, espárrago blanco y puré de verduras	32
Fresh squid with black olives, saffron sauce and tartar mayonnaise Calamar fresco con oliva negra, salsa de azafrán y tártara	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
Strawberries with Pedro Ximenez, vanilla and pink pepper Fresas con Pedro Ximenez, vainilla y pimienta rosa	12
Brioche french toast with carrot, orange, vanilla and lemon thyme ice cream Torrija con zanahoria, naranja, vainilla y helado de tomillo limonero	12
85% chocolate soufflé, caramel sauce and Madagascar vanilla ice cream Sufilé 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) 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