



## **To share**

Acorn-fed iberian ham with tomato-rubbed bread. €18

Windsor-style crunchy prawns. €20

Croquettes: iberian ham, blue cheese and porcini. €11

Grilled baby cuttlefish. €11

Chargrilled octopus. €17,50

## **Starters**

Black potato cream with truffle essence and paprika cheese from El Hierro. €14

Fried mozzarella, walnuts and sweet-and-sour red fruit. €14

Seasonal tomato with tuna belly and red onion. €15

Fresh mediterranean pasta salad. €14

Bluefin tuna tataki. €15

Pan-fried foie with griottine sauce and caramelised apple. €22

## **Rice Dishes**

Risotto with black chanterelle mushrooms and asparagus. €18

Creamy seafood rice. €18

## **From the sea**

Fish of the day. €50/kg

Turbot with broad beans, mint air and oxtail jus. €22

Cod fillet on an emulsion of peas and confit leeks. €22

Hake with pinto-bean and artichoke stew. €22,50



### **From the land**

Veal sirloin with sweet-potato and hazelnut-butter cream, truffle sauce and black-potato millefeuille. €26

Beef cheeks in red wine . €21

Chargrilled entrecôte with roasted peppers. €26

Poularde stuffed with foie and nuts with port sauce. €25

### **Desserts**

White-chocolate panna cotta with pineapple. €7.90

Chocolate coulant with fried vanilla ice cream. €7.90

Mascarpone timbale with berries. €7.90

Liquorice torrija with toffe sauce. €7.90

Textures of cappuccino. €7.90

Tax included. If you have any food allergies or intolerance, please speak with your server.