

MENU

ONLY AVAILABLE AT NIGHT

COLD STARTERS

Alaska salmon, aji-panca tiger milk and red onion	€19,00
Tuna Tataki in marinaded kabayaki with canarian sweet and sour red mojo and truffled celery	€17,00
Salad of burrata, salmorejo granita and ibérico ham	€14,00
Confit white asparagus, saffron cream, codium seaweed and parmesan texture	€18,00

HOT STARTERS

Octopus with potato parmentier, paprika oil and paprika soil	€19,00
Foie, caramelized apple, raspberry and hazelnut	€21,00
Fake crispy lasagne with ibérico pork secreto and coconut bechamel	€15,00
Rib of beef chunks with confit figs and polenta	€14,00

FISH

Grilled cod, sweet and sour bilbaína sauce with pistachios and sugar snap peas	€21,00
Tuna cheek milanese with red wine reduction, turmeric and sweet and sour tomato	€24,00
Turbot from the josper oven with citrus beurre blanc and glazed vegetables	€25,00

MEAT

Aged rib-eye from the josper oven with piparra pepper juice, diced caramelized butternut squash and sliced potatoes	€26,00
Lamb shank in juice, amarena cherries, glazed shallots and leek	€28,00
Ibérico pork presa with pistachio crust and mashed potato	€23,00

DRY RICE DISHES

FOR MINIMUM OF TWO PEOPLE*

Traditional paella valenciana	€19,00
Rice with cuttlefish, red prawn and king prawns	€20,50
Rice with partridge, foie and brussels sprouts	€22,00
Rice with lobster and cuttlefish	€25,00

CREAMY RICE DISHES

FOR MINIMUM OF TWO PEOPLE*

Creamy rice with broth and duck and boletus mushroom	€20,00
Creamy rice with lobster and cuttlefish	€25,00

DESSERTS

4 Cheese cake, red berry coulis and almond soil	€7,50
Dark chocolate coulant with white chocolate centre and chocolate ice cream with violet	€8,00
Apple tarte tatin from the jospier oven with almond nougat	€7,50
Lemon Pie with mango and passion fruit	€7,50

BREAD SERVICE	€2,00
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*Rice dish prices are per person



TASTING MENU

DINNER SERVICE

Alaska salmon, aji-panca tiger milk and red onion

Octopus with potato parmentier, paprika oil and paprika soil

Foie, caramelized apple, raspberry and hazelnut

Grilled cod, sweet and sour bilbaína sauce with pistachios and sugar snap peas

Ibérico pork, seed crust and mashed potatoes

Pre-Dessert: Deconstructed yuzu daiquiri, mandarin and green apple

Lemon Pie with passion fruit and mango with lemon and basil ice cream

€68

Includes VAT. First bread service included. Drinks not included

Wine pairing

Wine pairing to accompany our menu

€15

MEDITERRANEAN EXPERIENCE

LUNCH SERVICE: Choose 2 starters + 1 main dish + 1 dessert

COLD STARTERS

Alaska salmon, aji-panca tiger milk and red onion

Tuna Tataki in marinaded kabayaki with canarian sweet and sour red mojo and truffled celery

Salad of burrata, salmorejo granita and ibérico ham

Confit white asparagus, saffron cream, codium seaweed and parmesan texture

HOT STARTERS

Octopus with potato parmentier, paprika oil and paprika soil

Foie, caramelized apple, raspberry and hazelnut

Fake crispy lasagne with ibérico pork secreto and coconut bechamel

Rib of beef chunks with confit figs and polenta

MAINS

Grilled cod, sweet and sour bilbaína sauce with pistachios and sugar snap peas

Ibérico pork, seed crust and mashed potatoes

Traditional paella valenciana

Creamy rice with duck and boletus mushroom

DESSERTS

4 Cheese cake, red berry coulis and almond soil

Dark chocolate coulant with white chocolate centre and chocolate ice cream with violet

Apple tarte tatin from the jospier oven with almond nougat

Lemon Pie with mango and passion fruit

€44

Includes VAT. First bread service included. Drinks not included

*Rice dishes served for a minimum of two people

CANTABRIAN EXPERIENCE

LUNCH SERVICE: Choose 2 starters + 1 main dish + 1 dessert

COLD STARTERS

Alaska salmon, ji-panca tiger milk and red onion

Tuna Tataki in marinaded kabayaki with canarian sweet and sour red mojo and truffled celery

Salad of burrata, salmorejo granita and ibérico ham

Confit white asparagus, saffron cream, codium seaweed and parmesan texture

HOT STARTERS

Octopus with potato parmentier, paprika oil and paprika soil

Foie, caramelized apple, raspberry and hazelnut

Fake crispy lasagne with ibérico pork secreto and coconut bechamel

Rib of beef chunks with confit figs and polenta

MAINS

Tuna cheek milanese with red wine reduction, turmeric and sweet and sour tomato

Aged rib-eye from the josper oven with piparra pepper juice, diced caramelized butternut squash and sliced potatoes

Rice with cuttlefish, red prawn and king prawns

DESSERTS

4 Cheese cake, red berry coulis and almond soil

Dark chocolate coulant with white chocolate centre and chocolate ice cream with violet

Apple tarte tatin from the josper oven with almond nougat

Lemon Pie with mango and passion fruit

€49

Includes VAT. First bread service included. Drinks not included

*Rice dishes for a minimum of two people

ATLANTIC EXPERIENCE

LUNCH SERVICE: Choose 2 starters + 1 main dish + 1 dessert

COLD STARTERS

Alaska salmon, aji-panca tiger milk and red onion

Tuna Tataki in marinaded kabayaki with canarian sweet and sour red mojo and truffled celery

Salad of burrata, salmorejo granita and ibérico ham

Confit white asparagus, saffron cream, codium seaweed and parmesan texture

HOT STARTERS

Octopus with potato parmentier, paprika oil and paprika soil

Foie, caramelized apple, raspberry and hazelnut

Fake crispy lasagne with ibérico pork secreto and coconut bechamel

Rib of beef chunks with confit figs and polenta

MAINS

Turbot from the jospier oven with citrus beurre blanc and glazed vegetables

Rice with lobster and cuttlefish (dry or creamy)*

Rice with lobster*

Rice with partridge, foie and brussels sprouts*

Lamb shank

DESSERTS

4 Cheese cake, red berry coulis and almond soil

Dark chocolate coulant with white chocolate centre and chocolate ice cream with violet

Apple tarte tatin from the jospier oven with almond nougat

Lemon Pie with mango and passion fruit

€53

Includes VAT. First bread service included. Drinks not included

*Rice dishes served for a minimum of two people

VEGETARIAN MENU

STARTERS

Salad of burrata, salmorejo granita and roasted aubergine

Confit white asparagus, saffron cream, codium seaweed and parmesan texture

MAIN

Creamy rice with wild mushrooms and vegetables

DESSERT

Lemon Pie with mango and passion fruit

€44

Includes VAT. First bread service included. Drinks not included

CHILDREN'S SET MENU

Choose 1 main | Up to 12 years old

STARTERS

Mozzarella sticks, ham croquette, mini crispy chicken breast with barbecue sauce

MAINS

Brioche burger

Lasagne

DESSERT

Chocolate brownie with vanilla ice cream

€27

Includes VAT. First bread service included. Drinks not included.