

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	
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 josper oven with almond nougat	€7,50
Lemon Pie with mango and passion fruit	€7,50

BREAD SERVICE	€2,00

*Rice dish prices are per person