
GASTRONOMIC MENU

STARTERS

Watermelon salmorejo with strawberry, wild asparagus and parmesan tartare, mixed in its own granita [10,13]	16
Wagyu tataki filled with caramelised onion, orange, touch of bergamot and crispy kale [2,11,13]	22
Prawn and yuzu cannelloni with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]	18
Cauliflower faux risotto, broccoli caviar and romanesco al dente [10,13]	18

MAIN DISHES

White tuna belly cooked in josper and bathed in bilbaína on a slightly spicy tomato sauce with a mild black garlic cream [7,11]	24
Josper-roasted turbot on the bone, puntalette pasta and Porcini broth with cream of sautéed green beans [1,3,5,7,10,13,14]	30
Veal cheek lacquered in teriyaki with creamy mashed potato and textured cherries [10,11,13]	24
Grilled low-temperature pigeon, kalamata olives and cucumber roll stuffed with onion chutney and ras el hanout [10,13]	32
Two-cooked aubergine sautéed in red miso, herb vinaigrette and black sesame [5,8,10,13]	22
“Acquerello” rice of pigeon in llauna with truffled mousse and garlic shoots [1,10,11]	25
1kg dry-aged premium rib-eye, pommes pont neuf and wood-roasted peppers	70

DESSERTS

Coconut and tonka bean panacotta, olive oil made from our olive trees and malibu pineapple slush [10]	9
Mellow toast, creamy bitte chocolate and rum flambéed banana [1,2,5,10,13]	9
White chocolate and matcha sponge, passion fruit cream and Yuzu gel [1,2,5,9,10,13]	9
Saffron-infused rice pudding smoked with lemon air [13]	9

Petit fours