

# GASTRONOMIC MENU

## STARTERS

### HOT

<b>Grilled vegetables</b> with olive oil from the Guadalest Valley [13] ♣	12
<b>Prawns, beurre noisette</b> , garlic, parsley foam and brioche croutons [1,3,7,13]	16
<b>Mushroom mix, potato textures</b> , egg, and black truffle paste [5] ♣	14
<b>Bisque made from home-made monkfish stock</b> and red king crab, semi dried tomatoes, onion and squid ink tuile [1,3,4,7,13,14]	18
<b>Iberian pork terrine</b> , maple syrup, caramelized walnuts, apple pure [2,4,6,11,13]	15

### COLD

<b>Gazpacho VIVOOD with smoked sea bass</b> , raf tomato, brioche bread croutons and strawberry brunoise [1,7]	10
<b>Fresh VIVOOD ceviche</b> , mango coulis, finely diced vegetables and extra virgin olive oil from Guadalest Valley [3]	16
<b>Fresh red tuna tartare</b> , beets, black truffle paste, toasted almonds, home-made beet and truffle mayonnaise [2,5,7]	21
<b>Salt cured duck carpaccio</b> infused and smoked with forest aromas, duck skin crisp, berries, and micro-greens	14
<b>Foie gras with soft nougat from Jijona</b> , candied roasted nuts and berries coulis [2]	18
<b>Steak tartare marinated</b> , pickle, olive oil from the Guadalest Valley, parmesan cheese, 48h cured egg yolk [5,6,13]	18
<b>Selection of Gourmet Callosa d'en Sarrià cheeses</b> and Guadalest Valley jams [2,13] ♣	16

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### Allergens

[01] Gluten	[04] Celery	[07] Fish	[10] Sulphites	[13] Milk
[02] Tree nuts	[05] Egg	[08] Sesame	[11] Soy	[14] Molluscs
[03] Crustaceans	[06] Mustard	[09] Peanuts	[12] Lupin	

10% VAT included ♣ Vegetarian dish

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## FROM THE ORCHARDS

<b>Boletus cream</b> with goat cheese [13] ♣	8
<b>Almonds cold cream from the Guadalest Valley</b> with caramelised Callosa d'en Sarrià loquats [2] ♣	8
<b>VIVOOD Salad</b>	14
Mesclun of tender shoots, cherry tomato, chicken at low temperature or beef sirloin, almonds, fruits, red fruit vinaigrette and parmesan cheese [2,6,13]	
<b>French niçoise salad</b> with fresh red tuna, quail eggs, tomatoes, onion, salmon caviar, textures of capers and dressing made of local olive oil and reduction of Pedro Ximenez vinegar [5,7]	16
<b>Prawn salad</b> , home-made Caesar sauce and croutons of brioche [1,3,5,6]	16

## MAIN DISH

<b>Cod confit</b> with an essence of aroma of the Guadalest Valley on a bed of peas [7,13]	16
<b>Grilled red tuna</b> , a selection of vegetables and demi-glace sauce [4,7]	24
<b>Grilled octopus marinated</b> in Iberian sobrasada sausage, potatoes, alioli of parsley [1,5,13,14]	24
<b>Wild bass fillet</b> , fish consommé flavoured with saffron and vegetables [3,4,7,13]	22
<b>Wild sole from Galician coast</b> , fish vichyssoise and a selection of vegetables [7,13]	22
<b>Iberian suckling pig confit from Segovia</b> , apple textures, demi-glace sauce [1,4,13]	22
<b>Grilled sirloin steak</b> with a selection of vegetables [13]	24
<b>Grilled Iberian 'pluma'</b> , pear pure and mustard with three herbs [6,13]	20
<b>Beef short ribs at low temperature</b> , fresh salad, demi-glace sauce [4,6,11]	20
<b>Grilled Rubia Gallega beef rib eye steak</b> with Maldon salt [4] (More than 30 days of maturation. 1kg aprox.)	56
<b>Glazed artichokes</b> with citrus vinaigrette and roasted pistachios [2,9] ♣	17
<b>Roasted aubergine</b> with nasu miso and herb vinaigrette [1,5,6,8,10,11] ♣	19
<b>Vegetable rice</b> ♣	12
<b>Ratatouille of vegetable</b> with romesco sauce [2] ♣	12

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