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## MARKET FIXED MENU

Included: 2 appetisers, 1 starter, 1 main dish, and 1 dessert to choose

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### APPETIZERS

**Sepionet** on bread's airbag stuffed with Espelette aioli [1,5,13,14]

**Foie gras cream** with passion fruit gelée [4,10,13]

### STARTERS

**Watermelon salmorejo** with strawberry, wild asparagus and parmesan tartare, mixed in its own granita [10,13]

**Wagyu tataki filled with caramelised onion**, orange, touch of bergamot and crispy kale [2,11,13]

**Prawn and yuzu cannelloni** with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]

### 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]

**Veal cheek lacquered in teriyaki** with creamy mashed potato and textured cherries [10,11,13]

**Two-cooked aubergine sautéed** in red miso, herb vinaigrette and black sesame [5,8,10,13]

### DESSERTS

**Coconut and tonka bean panacotta**, olive oil made from our olive trees and malibu pineapple slush [10]

**Mellow toast**, creamy bitte chocolate and rum flambéed banana [1,2,5,10,13]

### PETIT FOURS

**Lemon financier** [2,5,13]

**Chocolate olive** [1,2,9,13]

**40€**

Per Person · VAT Included

Request the vegetarian options and the children's menu

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# TASTING MENU

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## APPETIZERS

**Sepionet** on bread's airbag stuffed with Espelette aioli [1,5,13,14]

**Foie gras cream** with passion fruit gelée [4,10,13]

**Vegetables piperade dumpling** on romesco sauce [1,2,5]

## STARTERS

**Watermelon salmorejo** with strawberry, wild asparagus and parmesan tartare, mixed in its own granita [10,13]

**Wagyu tataki filled with caramelised onion**, orange, touch of bergamot and crispy kale [2,11,13]

**Two-cooked aubergine sautéed** in red miso, herb vinaigrette and black sesame [5,8,10,13]

**Prawn and yuzu cannelloni** with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]

## MAIN DISHES

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## DESSERTS

**Coconut and tonka bean panacotta**, olive oil made from our olive trees and malibu pineapple slush [10]

**Mellow toast**, creamy bitte chocolate and rum flambéed banana [1,2,5,10,13]

## PETIT FOURS

**Lemon financier** [2,5,13]

**Chocolate olive** [1,2,9,13]

70€

Per Person · VAT Included

# CARTA DE VINOS WINE LIST

## TINTOS RED WINE

		
<b>Mendoza Finca Xaconero</b> ..... 5 23 <i>[D.O. ALICANTE]</i>		
<b>Tarima 6 Meses Monastrell</b> ..... 4 20 <i>[D.O. ALICANTE]</i>		
<b>Mendoza Estrecho</b> ..... 9 34 <i>[D.O. ALICANTE]</i>		
<b>El Veneno. Pepe Mendoza</b> ..... 55 <i>[D.O. ALICANTE]</i>		
<b>Corimbo I</b> ..... 39 <i>[D.O. RIBERA DEL DUERO]</i>		
<b>Abadía San Quirce Reserva</b> ..... 55 <i>[D.O. RIBERA DEL DUERO]</i>		
<b>Remelluri Reserva</b> ..... 12 49 <i>[D.O. RIOJA]</i>		

## BLANCOS WHITE WINE

		
<b>Mendoza Chardonnay fermentado en barrica</b> ..... 5,5 26 <i>[D.O. ALICANTE]</i>		
<b>Condes Albarei "Enxebre" Albariño</b> ..... 6,5 28 <i>[D.O. RÍAS BAIXAS]</i>		
<b>Malvasia De Sitges Blanco Jane Ventura</b> ..... 34 <i>[D.O. Penedés]</i>		

## ROSADOS ROSÉ

		
<b>Mendoza Rosado Monastrell</b> ..... 4,5 19 <i>[D.O. ALICANTE]</i>		
<b>Muga Rosado</b> ..... 23 <i>[D.O. RIOJA]</i>		
<b>La Huella De Aitana Rosado Garnacha</b> ..... 29 <i>[D.O. NAVARRA]</i>		