

Starters

Poget Oyster No.2 — Natural or with apple and fennel €8.50 / unit

Chicarreros “Gilda” €17

Spring anchovy with black garlic butter, piquillo peppers and steamed mollete €14

Red prawn cocktail from Garrucha, scented with Oloroso sherry, cucumber and avocado €45

Traditional pickled wild partridge with “papas aliñás” and fennel salad €28

Beef tenderloin steak tartare, wrapped in cured Rubia Gallega beef, with seasonal truffle and
soufflé potatoes €52

Seasonal vegetables sautéed with white prawns, meunière style €42

Roasted scarlet prawn with fresh pasta, peas, and its grilled head with sobrasada €52

Native lobster, gently poached, with gazpacho cream and tomatoes stuffed with its meat and
coral €120

Glazed veal sweetbreads with parsnip, fresh spinach and pine nuts €26

Roasted foie gras with apple, spring onion, ginger and smoked eel €42

Main Courses

Red mullet fillets with grilled strawberries, lemon cream and white asparagus €43

John Dory with sautéed tomatoes, basil and pine nuts €52

Stingray with brown butter, Jerusalem artichoke and capers €32

Lightly coated black grouper with romesco butter and sautéed snow peas €52

Roasted venison loin with lemon, salsify, truffle jus and salt-baked beetroot €58

Grilled acorn-fed Iberian pork presa with Kalamata olives, shallots, honey and red wine €39

Milk-fed lamb shoulder with crushed potatoes and truffle €52

Pigeon in crapaudine with creamy semolina, boletus and liver pâté €51

(VAT included)

Chef's Suggestions

- King crab salad with trout caviar €32
- Grilled Norway lobster from Isla Cristina €140
- Scallop with confit Iberian pork jowl, cauliflower and toasted almonds €43
- Grilled sea cucumber with beurre blanc and caviar €70
- Morels stuffed with foie gras in cream €52
- Grilled lobster with fried eggs, potatoes and truffle €150
- Grilled A5 Wagyu loin with fried artichokes €65
- Rabbit leg stuffed with pancetta, squid and offal pâté €48
- Slow-cooked white veal shank €110
- Rice with morels and young peas €52
- Creamy flan with seasonal truffle and citrus cream €29

A Tribute to caviar

- Toast with 10g Baerii caviar €29
- Smoked salmon bikini with 30g Baerii caviar €130
- 30g Osetra caviar (Poland) with blinis and sour cream €150
- 30g Iranian Beluga caviar with blinis and sour cream €220
- Canapé with 10g Baerii caviar and black truffle €48
- Fried egg with 10g Baerii caviar and Iberian pork fat €30
- Poget Oyster No.2 with 5g Baerii caviar €19
- Sautéed young peas with cauliflower and 10g Baerii caviar €32
- Shellfish with beurre blanc and 10g Baerii caviar €48
- Caviar supplement (10g) €25

Tasting Menu

- Premium olive oil selection with sourdough bread
- Blinis with caviar and sour cream
- Foie gras parfait with black olives and truffle
- Poget Oyster No.2 with apple and fennel
- Spring anchovy with black garlic butter, piquillo peppers and steamed mollete
- Seasonal vegetables sautéed with white prawns, meunière style
- Roasted foie gras with apple, spring onion, ginger and smoked eel
- Stingray with brown butter, Jerusalem artichoke and capers
- Roasted venison loin with lemon, salsify and truffle jus
- Cheese selection
- Warm gin fizz with strawberry granita
- Crêpes Suzette with Tahitian vanilla ice cream
- Prize: €120 per person
- (VAT included)