



//COLD STARTERS//

SUMMER TRUFFLES, RED EGG, SPINACH AND MUSHROOMS 31€
COLD BROTH, HERBS, SHRIMP AND SEAWEED 32€
SEA OX FEMALE WITH COLD CREAM TABELLA 36€
TOMATOES, OYSTERS, SALTED JAVEA AND ALGAE 27€
IBERIAN PORK SALAD, APPLES AND BEGONIAS 38€
BEEF TARTARE BLOCK, FLOWERS AND BREADS 37€

//WARM STARTERS//

OYSTERS, CUCUMBERS AND LEAVES 37€
WARM ASPARAGUS WITH ANCHOVA 28€
CASSEROLE NATURAL GROWING VEGETABLES AND MUSHROOMS 32€
SCALLOPS, MANDIOQUIÑA AND VEGETATION OF PARSLEY 36€
BLUE LOBSTER, CITRUS, FRESH LETTUCE AND STEWED 42€
FOIE-GRAS RAVIOLI SUN DRIED TOMATOES AND BLACK OLIVES 31€

//RICE DISHES//

CREAMY RICE WITH MUSHROOMS, FRESH FRUIT AND ZUCCHINI FLOWERS 32€
STICKY RICE FISH, SEA FENNEL AND CEPHALOPODS 25€
BLACK RICE WITH SALICORNIA, SEA CUCUMBERS AND CAÑAÍLLA 38€
RICE WITH PIGEON WITH BLACK OLIVES 34€

//FISH//

MULLETS, TOMATOES AND BASIL 33€
FLAKE FISH COOKED IN HERB SALT, TOMATOES, ONIONS AND LEEKS 36€
SALT COD TRIPE WITH TENDONS AND VEGETABLES 34€
GRILLED WILD TURBOT 42€
WEEVERFISH ROOTS CREAM 32€

//MEAT//

GLAZED BEEF SHANK €35
SUCKLING KID SHOULDER WITH DUC POWDER €37
BEEF CHEEK WITH SEA CUCUMBERS, GARLIC FLOWERS AND SPRING GARLIC €38
CELLAR-CURED BLOCK OF BEEF €45
COOKED YOUNG PIGEON IN FIG TREE LEAVES €35
IBERIAN CREAKING SUCKLING-PIG, APPLES AND FLOWERS €43