

À LA CARTE *Restaurant*

FOR SHARING

Roaster cannelloni with mushroom bechamel and truffle slices	20 €
Miso-glazed eggplant on Baba ganoush with feta cheese	17 €
Pomegranate salad with avocado's tempura, burrata, dried tomato and a special vinaigrette	16 €
Motril shrimp tiradito with yuzu vinaigrette and miso salt	20 €
Prawn Russian salad with farm fried eggs	17 €
Organic zucchini twin roll, minced boletus sauce and romesco béchamel	18 €
Royale of foie gras served with toasted loaf of bread slices	18 €

FROM THE SEA

Red mullets with sage meunier	20 €
Tuna cheek on iberian pork glaze	25 €
Confit cod on a bed of cuttlefish stew	22 €
Monkfish and king prawn skewers	22 €

FROM THE FIELD AND MOUNTAIN

"Ojo de bife" (high loin of Argentine steer)	30 €
Duck magret with liquorice sauce	20 €
Slow braised oxtail (in the style of Marco Polo or Donata)	22 €
Boneless lamb shoulder cooked in its own juice	26 €

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GARNISH TO SHARE WITH FISH AND MEAT

Piquillo Padrón peppers	4 €
Homemade French fries	4 €
Robuchon's Pommes Purée	4 €
Tender shoots	4 €
Baby vegetable stir fry	5 €
Sautéed mushrooms	5 €

SWEET MOMENT

Coquito (coconut mousse and crispy chocolate)	7 €
Chocolate ice cream with orange gel and gioconda cake	7 €
Curd cheese ball with chocolate and truffle ganache, thyme, and a honey ice cream aside	7 €
Our lemon pie	7 €
Rice pudding and cashews foam	7 €