

BY JORDI CALVACHE.....

STARTERS

OYSTERS WITH GREEN APPLE SOUP, FENNEL AND RIOFRÍO CAVIAR
16 €

TUNA FISH SASHIMI AND AVOCADO WITH SMALL SALAD AND SOYA REDUCTION
15 €

LEGUMES SALAD WITH OLIVE OIL PEARLS AND BEAN SPROUTS
14 €

PARMIGGIANNO TARTLET WITH SEASONAL MUSHROOMS AND BRIE GRATIN
14€

ARTICHOKES WITH BEANS, PEAS AND HAM SERVED WITH JABUGO HAM GELÉE
15€

FRESH SCALLOPS WITH GRAPEFRUIT, SLICED ASPARAGUS AND TRUFFLE OIL
19€

ISRAELIAN FOIE POÊLE WITH STEWED STRAWBERRIES INFUSED WITH VANILLA AND BLACK
PEPPER CARAMEL
21€

OUR SUGGESTED VEGETARIAN OPTIONS

RISSOTTO WITH MIMOLETTE CHEESE, BABY CARROTS, MALLORCAN ZUCCHINI AND ITS
FLOWERS
15€

SON JULIA SALAD (WITH GOAT CHEESE, SUN DRIED TOMATOES, ARTICHOKES, BLACK OLIVES
AND LETTUCES)
14€

BABY VEGETABLES SAUTÉED IN OLIVE OIL
16€

FRESH PARPADELLE WITH SAUTÉED TENDER GARLIC AND SEASONAL MUSHROOMS
19€

BELLOTA IBERIAN HAM 5 J.
SERVED WITH TOASTS TOPPED WITH TOMATO AND VIRGIN OLIVE OIL
29€

CAVIAR ESPAÑOL NACARII

RIOFRÍO CAVIAR 000 BELUGA EXCELSIUS (25 GR.)
WITH BLINIS AND SOUR CREAM
125€

(V.A.T. NOT INCLUDED)

FISH

COD FISH CONFIT IN LOW TEMPERATURE WITH TOMATO PURE AND GARLIC CREAM
23 €

TUNA FISH WITH "SANFAINA" OF VEGETABLES, OLIVES, TENDER GARLIC AND CRISPY SEA WEED
22€

WILD SEA BASS WITH LEEK CONFIT, ASPARAGUS, CONCENTRATED MUSSELS SAUCE, MUSTARD
LEAVES AND LEMON
24 €

TURBOT WITH MUSSELS, SAFFRON FOAM AND AROMATIC HERBS
25€

MEAT

WHITE VEAL RIB ON CUMIN AND POTATO PURE, GLAZED ECHALOTTES AND CRISPY ONION
RINGS
26€

GLAZED BABY GOAT BACK RIBS, PACK SHOI CABBAGE, AND EGGPLANT "ESCALIVADA"
24 €

BEEF STEAK FOR TWO PERSONS SERVED WITH RÂTTE POTATOES CONFIT AND "PIQUILLO"
PEPPERS RAGOUT
34 € PER PERSON

IBERIAN PORK SIRLOIN WITH DRY FRUITS CRUST, APRICOT, RED SPINACH AND RED PEPPER
23€

RACK OF LAMB, WITH POLENTA BISCUIT, MUSHROOMS AND SUMMER TRUFFLE
25€

(V.A.T. NOT INCLUDED)