



5 Courses Menu

Bluefin tuna steak tartare, dressed patacón (fried plantain),
cured yolk and truffle.

Scallop served with
its roe and creamy rice.

Roast mullet, creamy vegetable soup, dried red pepper
confit and toasted almonds.

Tuareg lamb.

Tiger nut milk, chocolate, and ginger.

Price - 35€

8 Courses Menu

Craquelín filled with
king prawn yogurt.

Seafood macaroon.

Half salted white shrimp.

Salmon cured in beetroot, lavender, served with
creamy juniper Olivier salad.

Smoked sardine with romesco sauce
and roasted spring onions.

Octopus carpaccio on a light dough coca, black garlic
and de la Vera (denomination of origin) paprika

Roast mullet, creamy vegetable soup, dried red pepper
confit and toasted almonds

Oven cooked rice with
roast pork belly (rindless)

Our fake egg

Tiger nut milk, chocolate, almond and ginger

Price 48€

Drinks and bread are not included in our menus.

Drinks, bread, and coffee - 12€