

MENU

COLD STARTERS

Marinated Monkfish Carpaccio, Shallot Granita and Black Olive	14€
Prawn Aguachile with Jalapeños, Red Onion and Sour Apple	16€
Kabayaki Marinaded Tuna Tataki, Canary Island Mojo Rojo and Truffled Celery	17€
Burrata Salad, Valencian Tomato with Mixed Leaves and Dill Oil	13€

HOT STARTERS

Artichoke Flower Confit, Port Reduction, Foie Shavings, Raisins and Pine nuts	9,50€
Scallop with Courgette, Toasted Sweetcorn, Orange and Ibérico Pork Fat	15€
Leek confit log, Smoked Pyrenean Trout, Coconut, and Ham and Boletus Mushroom Broth	12€
Mock Crispy Lasagne with Ibérico Port Secreto, Coconut Milk Béchamel and Smoked Cream Cheese	13€
Octopus with Potato Parmentier, Oil and Paprika Sand	17€

FISH

Wild Sea Bass, Anise Jus and Daikon Cream	24€
Grilled Line-Caught Hake, Sautéed Quinoa with Vegetables and Seafood Mayonnaise	23€
Cod Fillet Confit, Surf and Turf Crispy Rice and Mock Black Garlic Pil Pil	21€

MEAT

Braised Fillet of Venison, Red Berry Reduction and Sweet Potato	24€
Beef Sirloin cooked in Jospier Oven with Mixed Mushrooms and French Fries	28€
Duck Breast, Sauerkraut and Orange and Ginger Sauce	23€
Crispy Suckling Pig Ingot, Chestnuts and Mango Chutney	23€



RICE DISHES

2 PEOPLE MINIMUM

Paella valenciana	18,50€
Seafood Rice	20,20€
Rice with Red Carabinero Prawns and Green Garlic	s/m€
Lobster Rice	24,20€
Fideuá: Pasta Noodles with Seafood	20,20€
Meloso Rice Cooked in Broth with Duck and Boletus Mushrooms	19,20€
<i>Arroz a la llauna</i> : Tray baked rice with Ibérico Pork, Venison Fillet and Asparagus, Wild Mushrooms and Green Garlic	21,30€

DESSERTS

<i>Tocinillo de Cielo</i> : Passion fruit Crème Caramel with Matcha Tea Sponge cake and White Chocolate	7,20€
Warm Four-Cheese Cake with Brie Gorgonzola, Mascarpone and Cream Cheese	7,20€
Our Apple Tarte Tatin served in the pan	7,20€
Textures of Chocolate	7,20€

BREAD SERVICE	2€
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TASTING MENUS

ONLY AT NIGHT

Marinated Monkfish Carpaccio, Shallot Granita and Black Olive
Scallop with Courgette, Toasted Sweetcorn, Orange and Ibérico Pork Fat
Octopus with Potato Parmentier, Oil and Paprika Sand

Cod Fillet Confit, Surf and Turf Crispy Rice and Mock Black Garlic Pil Pil
Crispy Suckling Pig ingot, Chestnuts and Mango Chutney

Pre-dessert: Pineapple and Coconut Spiced
Textures of Chocolate

55€

Includes VAT. First bread service included. Drinks not included

Wine Pairing
Wine Pairing to accompany our menu
15€

MEDITERRANEAN EXPERIENCE

Choose 2 starters + 1 main + 1 dessert

COLD STARTERS

Marinated Monkfish Carpaccio, Shallot Granita and Black Olive

Prawn Aguachile with Jalapeños, Red Onion and Sour Apple

Kabayaki Marinaded Tuna Tataki, Canary Island Mojo Rojo and Truffled Celery

Burrata Salad, Valencian Tomato with Mixed Leaves and Dill Oil

HOT STARTERS

Artichoke Flower Confit, Port Reduction, Foie Shavings, Raisins and Pine nuts

Scallop with Courgette, Toasted Sweetcorn, Orange and Ibérico Pork Fat

Leek Confit Log, Smoked Pyrenean Trout, Coconut, and Ham and Boletus Mushroom Broth

Mock Crispy Lasagne with Ibérico Port Secreto, Coconut Milk Béchamel and Smoked Cream Cheese

Octopus with Potato Parmentier, Oil and Paprika Sand

MAINS

Paella valenciana*

Meloso Rice Cooked in Broth with Duck and Boletus Mushrooms*

Cod Fillet Confit, Surf and Turf Crispy Rice and Mock Black Garlic Pil Pil

Duck Breast, Sauerkraut and Orange and Ginger Sauce

DESSERTS

Tocinillo de cielo: Passion fruit Crème Caramel with Matcha Tea Sponge cake and White Chocolate

Four-Cheese Cake with Brie Gorgonzola, Mascarpone and Cream Cheese

Our Apple Tarte Tatin served in the pan

Textures of Chocolate

40€

Includes VAT. First bread service included. Drinks not included

* Rice: 2 people minimum

CANTABRIAN EXPERIENCE

Choose 2 starters + 1 main + 1 dessert

COLD STARTERS

Marinated Monkfish Carpaccio, Shallot Granita and Black Olive

Prawn Aguachile with Jalapeños, Red Onion and Sour Apple

Kabayaki Marinaded Tuna Tataki, Canary Island Mojo Rojo and Truffled Celery

Burrata Salad, Valencian Tomato with Mixed Leaves and Dill Oil

HOT STARTERS

Artichoke Flower Confit, Port Reduction, Foie Shavings, Raisins and Pine nuts

Scallop with Courgette, Toasted Sweetcorn, Orange and Ibérico Pork Fat

Leek Confit Log, Smoked Pyrenean Trout, Coconut, and Ham and Boletus Mushroom Broth

Mock Crispy Lasagne with Ibérico Port Secreto, Coconut Milk Béchamel and Smoked Cream Cheese

Octopus with Potato Parmentier, Oil and Paprika Sand

MAINS

Fideuá: Pasta Noodles with Seafood*

Seafood Rice*

Grilled Line-Caught Hake, Sautéed Quinoa with Vegetables and Seafood Mayonnaise

Braised Fillet of Venison, Red Berry Reduction and Sweet Potato

DESSERTS

Tocinillo de cielo: Passion fruit Crème Caramel with Matcha Tea Sponge cake and White Chocolate

Four-Cheese Cake with Brie Gorgonzola, Mascarpone and Cream Cheese

Our Apple Tarte Tatin served in the pan

Textures of Chocolate

45€

Includes VAT. First bread service included. Drinks not included

* Rice: 2 people minimum

ATLANTIC EXPERIENCE

Choose 2 starters + 1 main + 1 dessert

COLD STARTERS

Marinated Monkfish Carpaccio, Shallot Granita and Black Olive

Prawn Aguachile with Jalapeños, Red Onion and Sour Apple

Kabayaki Marinaded Tuna Tataki, Canary Island Mojo Rojo and Truffled Celery

Burrata Salad, Valencian Tomato with Mixed Leaves and Dill Oil

HOT STARTERS

Artichoke Flower Confit, Port Reduction, Foie Shavings, Raisins and Pine nuts

Scallop with Courgette, Toasted Sweetcorn, Orange and Ibérico Pork Fat

Leek Confit Log, Smoked Pyrenean Trout, Coconut, and Ham and Boletus Mushroom Broth

Mock Crispy Lasagne with Ibérico Port Secreto, Coconut Milk Béchamel and Smoked Cream Cheese

Octopus with Potato Parmentier, Oil and Paprika Sand

MAINS

Lobster Rice*

Arroz a la llauna: tray baked rice cooked with Ibérico Pork, Venison Fillet and Asparagus, boletus and garlic mushrooms*

Crunchy suckling pig ingot, chestnuts and mango chutney

Beef Sirloin cooked in Jospier Oven with Mixed Mushrooms and French Fries

Wild Sea Bass, Anise Jus and Daikon Cream

DESSERTS

Tocinillo de cielo: Passion fruit Crème Caramel with Matcha Tea Sponge cake and White Chocolate

Four-Cheese Cake with Brie Gorgonzola, Mascarpone and Cream Cheese

Our Apple Tarte Tatin served in the pan

Textures of Chocolate

49€

Includes VAT. First bread service included. Drinks not included

* Rice: 2 people minimum

VEGETARIAN MENU

STARTERS

Artichoke Flower Cooked In Jospier Oven, Vegetable Jus and Corn Gratin

Vegetable lasagne

MAINS

Mushroom and Vegetable *Meloso* (rice stew)*

DESSERT

Our Apple Tarte Tatin served in the Dish

37€

Includes VAT. First bread service included. Drinks not included

* Rice: 2 people minimum



CHILDREN'S SET MENU

APPETIZER

Submarine bite (jamon croquette and chicken tenders)

MAINS

100% beefburger made in-house or

Meat lasagne

DESSERT

Chocolate brownie, vanilla ice-cream and custard

25€

Includes VAT. First bread service included. Drinks not included