

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 Josper 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€
Arroz a la llauna: Tray baked rice with Ibérico Pork, Venison Fillet and Asparagus, Wild Mushrooms and Green Garlic	21,30€

DESSERTS

Tocinillo de Cielo: 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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