



MENÚ DEGUSTACIÓN

Ostra con salsa ponzu de sisho.



Nuestra ensaladilla rusa con ventresca de atún rojo.



Ajoblanco de piñones, vieira e higo caramelizado.



Bacalao confitado, emulsión de sus espinas y tirabeques.



Meloso de ternera, jugo de amontillado y parmentier.



Quesos y sus contrastes.



Pasión por el chocolate.



BEBIDAS

Agua, refrescos, cerveza

Maridaje

(Vinos a elección de nuestro Sumiller)

Precio (Iva incluido)

100€/ persona en terraza

150€/ persona en muralla

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|--------------|------------|--------------|----------------------|
| ● Gluten | ● Apio | ● Cacahuetes | ● Altramuces |
| ● Crustáceos | ● Mostaza | ● Soja | ● Moluscos |
| ● Huevo | ● Sésamo | ● Lácteos | ● Frutos con cáscara |
| ● Pescado | ● Sulfitos | | |



TASTING MENU

Oyster with sisho ponzu sauce.



Our olivier salad with bluefin tuna belly.



Pine nuts Ajoblanco, scallop and caramelized fig.



Cod confit, emulsion of its bones and snow peas.



Veal cheek, amontillado juice and parmentier.



Cheeses and their contrasts.



Passion for chocolate.



DRINKS

Water, Soft drinks, Beer

Wine pairing
(With the Sommelier selected wines)

Price (VAT included)

100€/ per person in terrace

150€/ per person in wall

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| ● Gluten | ● Celery | ● Peanuts | ● Lupins |
| ● Crustaceans | ● Mustard | ● Soybeans | ● Molluscs |
| ● Egg | ● Sesame seeds | ● Milk | ● Nuts |
| ● Fish | ● Sulphites | | |