



“A well-balanced meal is like  
a kind of poem to the  
development of life”



Anthony Burgess





## Starters






Variety of vegetables with coconut .....   .. 14,00€  
and hazelnuts




Foie gras mi-cuit with a smooth ..... 17,50€  
Iberian chocolate ganache

Select cheeses .....  .. 22,50€

Smoked salmon with candied pears .....   .. 25,50€

Acorn-fed Iberian ham ..... 29,50€

Egg yolk cured in Amontillado, .....    .. 110,00€  
sauce crispy potato and sturgeon caviar

Chicken salad with prunes and .....    .. 14,50€  
a creamy yogurt sauce



INFORMATION ABOUT ALLERGENS THAT MAY BE FOUND IN THE PRODUCTS OF THIS MENU



CONTAINS  
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



MILK



FRUITS OF  
PEEL



CELERY



MUSTARD



GRAIN  
SESAME



DIOXIDE  
SULFUR AND  
SULPHITES



MOLLUSCS





LUPINS



## Starters



Green salad .....  16,00€  
with mango and anchovies

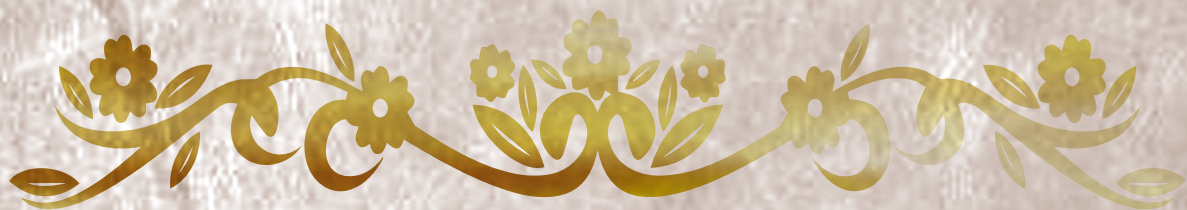
Salad with rucula, tomato .....    13,50€  
and mozzarella

Pickled and salted fish salad .....  25,00€

Octopus with truffled potatoes cream .....  21,00€

Lacón with potatoes ..... 13,50€

Chicken to whisky with nuts .....   15,50€





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## Meats




Iberian sirloin in Nederland sauce .......23,00€  
(mushrooms, onions, cream and mustard)

Sirloin of beef with apple .......27,00€  
and potatoes to paprika

Turnedo of sirloin (beef).......29,50€  
with caramelized shallots with orange and cloves

Entrecote of beef to pistachio butter.......24,00€

Iberian dam with tomatoes to rosemary .......24,50€  
and garlic



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## Meats



Iberian secret with carrots .....  ..24,50€  
with turmeric and coffee

Bone steak with mango sauce ..... (500grs.) 56,50€  
Bone steak with mango sauce..... (900grs.) 72,50€

Lamb with cherry sauce.....29,50€

Sirloin of wild deer with vegetables.....29,50€

Loin of wild deer with brandy and almonds..   ..27,50€



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# Fish



Gilt-head bream with sweet and sour corn ......22,50€

Seabass with onions to oregano ......22,50€  
and Dijon mustard

Monkfish to cava with shrimps ......29,50€

Emperor with peppers and potatoes ......23,50€

Hake with orange sauce ......22,50€

Tuna with vegetables ......24,50€



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## Rices



ALL RICE DISHES WILL BE PREPARED FOR MINIMUM OF TWO PERSONS

PRICE FOR  
ONE PERSON

Valencian Paella ..... 16,50€

Paella of seafood .....    25,50€

Black rice .....    26,50€

Rice with lobster .....    29,50€

Red rice with emperor  
and patagonian squid .....    28,50€

Rice with Iberian feather,  
black olives and peas ..... 28,50€

Paella of vegetables ..... 16,00€

Rice with rabbit and mushrooms ..... 17,00€



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## Seafood





Crayfish with lime and ginger.......28,00€

Red shrimps.......28,00€

Scallops with butter of hazelnut .......29,00€  
and herbs to champagne

Lobster tail to vermouth with avocado .......37,50€  
and truffle mayonnaise

Jumbo prawn with black aioli,.......35,50€  
spicy olive oil, and peanut crumble

Tiger prawns .......28,00€



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# Tapas



Mushrooms with ham ..... 9,50€

Russian salad.....   10,00€

Salmagundi .....   11,00€

Assorted sausage ..... 11,00€

Spicy sausage ..... 10,00€

Potatoes with mayonnaise and hot sauce .....  ..... 9,00€



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Cuttlefish.....  13,00€

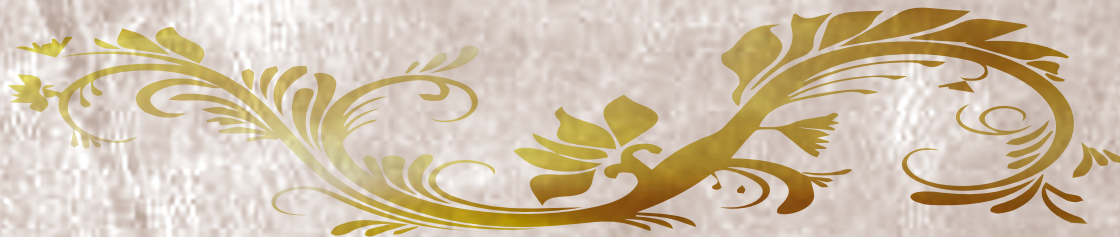
Seasoned potatoes..... 9,50€

Galician octopus.....   20,50€

Shrimps with garlic.....  14,50€

Cantabrian anchovies (**ONE UNITY**) .....  ... 3,00€

Tomatoes with tuna.....  ... 9,50€



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## Desserts

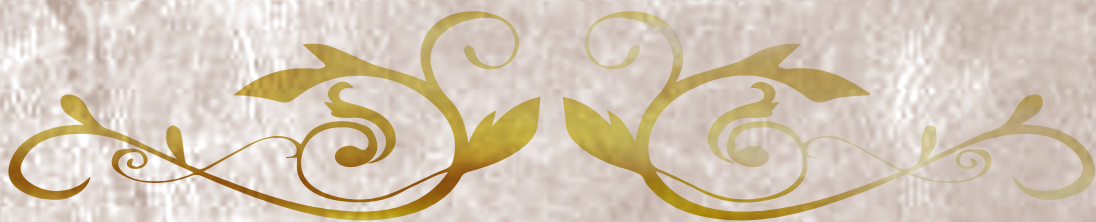


Nederland 1814 cake .....  9,50€  
 (Sponge cake filled with  
 chocolate cream with ice cream)

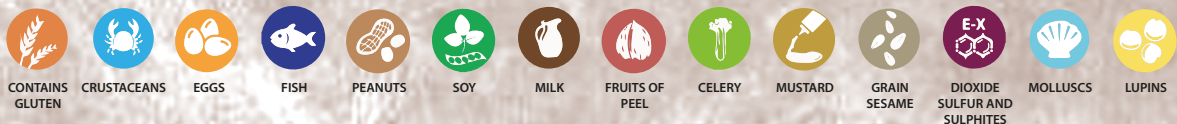
Greek yogurt with roses jam .....  8,00€

Banana flambé .....  8,50€  
 with caramelized hazelnuts

Cheesecake with candied figs .....  8,50€




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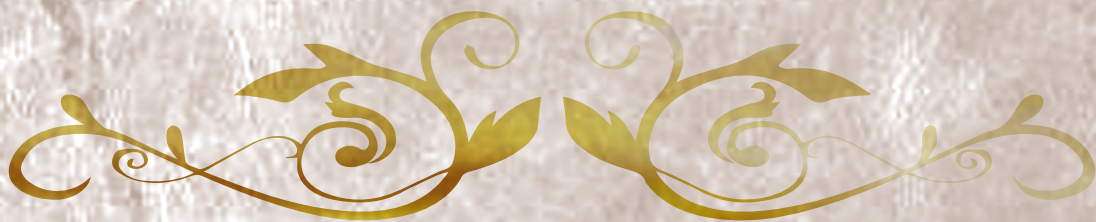
Mille-feuille trois goûts .....  9,50€  
(Chocolate leaves with ice cream of three flavors)

Magic de coco et chocolat avec d'or .....   10,50€

Sweet Irene (Chocolate rum cake) .....    9,50€

Oranges with honey, olive oil and salt .....  8,50€

Glass of tiramisu with crunchy .....  8,00€  
chocolate chip



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Apples fried with pine nuts .....  9,00€

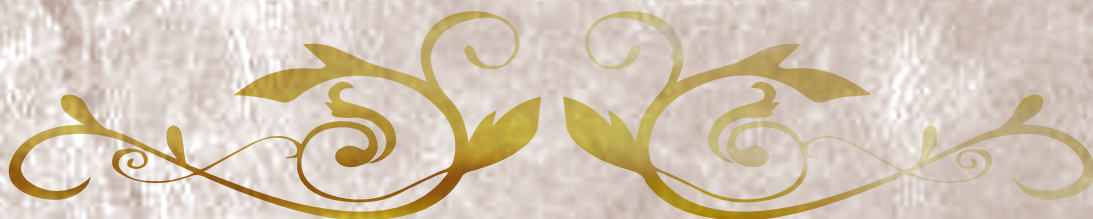
Trifle of kiwi with white chocolate .....  8,50€

Exotic skewer with chocolate .....  9,00€

Coupe Jack (Profiteroles with ice cream, .....   9,00€  
whipped cream and cinnamon)

Coconut ice cream, sunflower .....     50,00€  
seed nougat and sturgeon caviar

Raspberry consommé with, .....   9,50€  
mascarpone ice cream and violet crisps



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