

OUR TAPAS.. TO SHARE

MINI COLD LOBSTER CANNELLONI Croutons of toasted bread and its bisque	20€
“PERUVIAN – JAPANESE” FISH CEVICHE Rocoto pepper, yuzu, mini cucumber and raspberry	15€
PUMPKIN AND TALEGGIO PAPILLOTE Fig leaves “seasoned at the moment”	12€
ROYAL BLACK TRUFFLE WITH LOW TEMPERATURE EGG Crispy bread crumbs and truffle emulsion	18€
PANACHE OF MINI VEGETABLES AND WILD MUSHROOMS With almonds and dried meat from León	20€
PORK JOWL WITH BAERI CAVIAR Parmentier and white butter emulsion	22€
BELLOTA HAM D.O . GUIJUELO With crystal bread with tomato	18€
JUST FOR PLEASURE..! CAVIAR BAERI “PERLE NOIRE” 50 grs of caviar with blinis and 2 glasses of cava	95€

SECOND DISHES

HAKE COOKED AT LOW TEMPERATURE WITH BLACK TEA Crustacean tiger nut milk and veal sweetbreads	24€
FISH FROM THE MARKET IN TEPPANYAKI Little ecologic vegetables of Pau served with "Romesco" sauce of pine nut	26€
LOBSTER IN 3 SERVICES Rice and lobster salad with its Thai broth	42€
BLOOD PIGEON IN A SALT CRUST With figs and candied quince with brandy	28€
OX STRUDEL Foie gras and spinach cream	24€
BLACK ANGUS TATAKI Micro shiitake, algae, glasswort and secret juice	28€

THE SWEETS..

FLOWERS "MANCHEGAS" Cinnamon cream and anise ice cream	10€
KALAMANSI TART Swiss Meringue with guava and ginger sorbet	12€
CARAMELIA VALRHONA HALF SPHERE Coffee Ice Cream with chocolate and orange soup	12€
TRILOGY OF HOMEMADE ICE CREAMS Depending on the season	11€

In compliance with EU regulations, please ask the maitre for a list of allergens.

"FLAVOURS" MENU

PUMPKIN AND TALEGGIO PAPILOTTE
Fig leaves "seasoned at the moment"

FISH MARKET IN TEPPANYAKI
Little ecologic vegetable from Pau served with "Romesco" sauce
of pine nut

OX STRUDEL
Foie gras and spinach to the cream

FLOWERS "MANCHEGAS"
Cinnamon cream and anise ice cream

48€ (IVA Incluido)

TASTING MENU "LAZULI"

"PERUVIAN – JAPANESE" FISH CEVICHE
Rocoto pepper, yuzu, mini cucumber and raspberry

ROYAL BLACK TRUFFLE WITH LOW TEMPERATURE EGG
Crispy bread crumbs and truffle emulsion

PORK JOWL WITH BAERI CAVIAR
Parmentier and white butter emulsion

LOBSTER IN 3 SERVICES
Rice and lobster salad with its Thai broth

HAKE COOKED AT LOW TEMPERATURE WITH BLACK TEA
Crustacean tiger nut milk and veal sweetbreads

BLACK ANGUS TATAKI
Micro shiitake, algae, glasswort and secret juice

TRILOGY OF HOMEMADE ICE CREAMS
Depending on the season

CARAMELIA VALRHONA HALF SPHERE
Coffee ice cream with chocolate and orange soup

This menu will only be served to the entire table

75€ (IVA Incluido)

