

THE STARTERS

CURED MACKEREL FILLET WITH "GAZPACHO" SOUP <i>With peppermint oil and sage oil</i>	12€
TOMATO SALAD "COR DE BOU" <i>Tuna belly, pickled onion and fresh cheese</i>	12€
PORK EAR, ESCAROLE SALAD AND PINE NUTS <i>Acid apple, strawberry and tomatoes confit in basil</i>	13€
STEW LAMB SWEETBREAD <i>Lamb croutons and poached egg</i>	16€
MARINATED RED TUNA CARPACCIO <i>With citrus mayonnaise and pesto</i>	19€
STUFFED COURGETTE FLOWER, MUSHROOMS AND PINE NUTS <i>In tempura with garlic cream and pickled lemon</i>	15€
IBÉRICO HAM D.O HUELVA <i>With "crystal" bread with tomato</i>	24€
CAVIAR BAERI « PERLE NOIRE »... JUST FOR PLEASURE! <i>50 grs of caviar with blinis and 2 glasses of cava</i>	85€

MEAT

SUCKLING LAMB SHOULDER AT LOW TEMPERATURE <i>With wheat risotto and glaze of its own juice</i>	27€
OX TATAKI "RUBIA GALLEGA" <i>With sautéed mushrooms</i>	24€
PORK FEET <i>With calamari and prawns from roses</i>	22€
"FRICANDO" OF VEAL AND FOIE <i>With onion confit and air of Boletus</i>	26€
IBÉRICO PORK RIBS COOKED AT LOW TEMPERATURE <i>Glassed in its own juice with small vegetables and potatoes of our garden</i>	25€

FISH

GRILLED RED TUNA BELLY <i>Chard, sauteed spinach, trout roe eggs, seaweed cream and tuna reduction</i>	27€
“SUQUET” OF FISH <i>Langoustine and clams</i>	26€
FISH FROM THE MARKET <i>Small vegetables with aromatic herbs sauce</i>	25€
WILD SEA BASS A LA MEUNIERE <i>With beetroot air and puffed rice</i>	28€

RICES

THE CREAMY RICE “SENYORET” <i>Lobster and calamari</i>	38€
MOUNTAIN RICE <i>Mushrooms and sausages</i>	23€

THE DESSERTS

GRILLED PINEAPPLE <i>With coconut ice cream</i>	11€
LA PASIONATA <i>Yogurt foam with passion fruit ice cream and crumble</i>	10€
SEASONAL FRESH FRUIT SALAD <i>With orange juice</i>	9€
TRILOGY OF HOMEMADE ICE CREAM	10€
KÉFIR WITH WILD HERBS <i>Red fruits</i>	11€
BREAD WITH CHOCOLATE <i>With the Mas Lazuli olive oil, flower of salt and lyophilized raspberries</i>	10€

“FLAVOURS” MENU ... IN 4 SERVICES

TOMATO SALAD “COR DE BOU”

Tuna belly, pickled onion and fresh cheese

Or

PORK EAR, ESCAROLE SALAD AND PINE NUTS

Acid apple, strawberry and tomatoes confit in basil

“SUQUET” OF FISH

Langoustine and clams

Or

GRILLED FISH FROM THE MARKET

Sauteed chard and spinach with aromatic herbs sauce

SUCKLING LAMB SHOULDER AT LOW TEMPERATURE

With wheat risotto and glaze of its own juice

Or

BEEF CHEEK COOKED AT LOW TEMPERATURE

With potato foam and its own sause

GRILLED PINEAPPLE

With coconut ice cream

Or

BREAD WITH CHOCOLATE

*With the Mas Lazuli olive oil, flower of salt
and lyophilized raspberries*

48€ (IVA included)

For a better service the chef Dani Tornos,
recommend this menu for the entire table set ... Thank you!

“FLAVOURS” MENU ... IN 6 SERVICES

MARINATED RED TUNA CARPACCIO

With citrus mayonnaise and pesto

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TOMATO SALAD “COR DE BOU”

Tuna belly, pickled onion and fresh cheese

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WILD SEA BASS A LA MEUNIERE

With beetroot air and puffed rice

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SUCKLING LAMB SHOULDER AT LOW TEMPERATURE

With wheat risotto and glaze of its own juice

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OX TATAKI “RUBIA GALLEGA”

With sautéed mushrooms

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LA PASIONATA

Yogurt foam with passion fruit ice cream and crumble

68€ (IVA included)

For a better service the chef Dani Tornos,
recommend this menu for the entire table set ... Thank you!