

STARTERS

STEW LAMB SWEETBREADS <i>Lamb croutons, poached egg and mushrooms</i>	16€
ARTICHOKES, SCALLOPS AND MUSHROOMS <i>Accompanied by ham shavings and its Iberian juice</i>	14€
“PIQUILLO” PEPPER, COD AND PRAWNS <i>With “pilpil” of saffron and clams</i>	12€
MARINATED RED TUNA CARPACCIO <i>With citrus mayonnaise and pesto of aromatic herbs</i>	19€
FREE RANGE CHICKEN SOUP <i>With Idiazábal cheese and candied onion puree</i>	13€
IBERIAN HAM D.O HUELVA <i>Accompanied with tomato “crystal” bread</i>	24€
CAVIAR BAERI « PERLE NOIRE »... JUST FOR PLEASURE! <i>50 grs of caviar with blinis and 2 glasses of cava</i>	85€

MEATS

LOW TEMPERATURE KID LAMB GLAZED WITH ITS OWN JUICE <i>With pickled salad and sweet potato emulsion</i>	26€
TATAKI OF MATURED RUBIA GALLEGA <i>With sautéed mushrooms and its own reduced juice</i>	24€
LOW TEMPERATURE PORK FEET <i>With prawns of Roses and calamari</i>	22€
DEER LOIN WITH ITS OWN TRUFFLED JUICE REDUCTION <i>Mashed cauliflower, marrowbone cream and mushrooms</i>	26€

FISH

FISH FROM THE MARKET "A LA MEUNIERE" <i>With rice and pumpkin in textures</i>	25€
THE CREAMY RICE "SENYORET" <i>Lobster and calamari</i>	38€
"SUQUET" OF FISH <i>Langoustine and clams</i>	26€
BLACK RICE OF MUSHROOMS, CALAMARI AND RED MULLET <i>Garlic and parsley emulsion and citrus mayonnaise</i>	25€

DESSERT

GRILLED PINEAPPLE <i>With coconut ice cream</i>	11€
PEAR IN RED WINE <i>Ice cream of Mas Lazuli wine</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€
CHOCOLATES AND ITS TEXTURES	10€
TRILOGY OF HOMEMADE ICE CREAM	10€

In compliance with the UE regulations, please ask the Maître for a list of allergens.

“FLAVOURS” MENU ... IN 4 SERVICES

LAMB SWEETBREADS

Poached egg and mushrooms

Or

MARINATED RED TUNA CARPACCIO

Citrus mayonnaise and pesto

-

SUQUET OF FISH

With crayfish and clams

Or

FISH FROM THE MARKET A LA “MEUNIERE”

With rice and pumpkin in textures

-

TATAKI OF MATURED RUBIA GALLEGA

With sauteed mushrooms and its own reduced juice

Or

LOW TEMPERATURE KID LAMB GLASSED WITH ITS OWN JUICE

With pickled salad and sweet potato emulsion

-

LA PASIONATA

Yogurt foam with passion fruit ice cream and crumble

Or

CHOCOLATES AND ITS TEXTURES

48€ (VAT included)

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

“TASTING” MENU ... OF THE MAS

FREE RANGE CHICKEN SOUP

With Idiazábal cheese and candied onion puree

-

FRIED PORK EAR

With quince aioli

-

TOAST OF GOAT

With flower honey

-

ROSES PRAWNS

Caviar and herring roe

-

ARTICHOKES, SCALLOPS AND MUSHROOMS

-

“PIQUILLO” PEPPER

Cod and shrimps

-

FISH FROM THE MARKET “A LA MEUNIERE”

With pumpkin in textures

-

PORK FEET

With prawn and calamari

-

TATAKI OF MATURED RUBIA GALLEGA

-

KID LAMB GLAZED WITH ITS OWN JUICE

With pickled salad and sweet potato emulsion

DEER LOIN WITH ITS OWN TRUFFLED JUICE

Mashed cauliflower, marrowbone cream and mushrooms

-

PEAR IN RED WINE

-

CHOCOLATES AND ITS TEXTURES

90€ (VAT included)

* TASTING & WINE menu: Cava glass, a glass of white wine, a glass of red wine
mineral water and coffee or infusion included: 115 € (VAT included)

For a better service, the Tasting menu is only served for the entire table ...