

Starters

Duck magret carpaccio with foie and Maestrat vinaigrette	16,00€
Mixed lettuce, cod liver and nuts	17,00€
Pink tomato with tuna belly and salted tuna or Pickled quail	16,00€
Smoked salmon and sardine with wakame	19,00€
Sea bass and prawn ceviche with citrus	19,00€
Anchovy foie block	19,00€
Cantabrian anchovies cured with salted butter	19,00€
Iberian ham sliced by hand or Wagyu cured beef	24,00€
Assorted homemade croquettes	14,00€
Piquillo pepper stuffed with oxtail	7,25€/unid
Cuttlefish roe	16,00€
Scallops with pumpkin cream and Iberian bacon	7,25€/unid
Squid with confit baby broad beans and Burgos black pudding	16,00€
Marinated shrimp	21,00€
Gratinated Norway lobster with almonds	9,90€/unid
Gratinated sea urchin with cava	7,25€/unid
Sea snails with garlic mayonnaise	16,00€
Other seafood	s/m

Fish

Cod loin confit with honey	19,00€
Roasted turbot with pineapple and coconut basmati	25,00€
Tuna tataki with toasted sesame	24,00€
Fish and seafood stew (suquet)	28,00€
Hake cheeks grilled or “pil pil” style	24,00€

The prices include VAT

Meats

Beef sirloin with foie	25,00€
Wagyu and anchovy steak tartare	25,00€
Duck breast with honey perfumed with oranges	21,00€
Veal sweetbread with sweet potato cream and red wine	22,00€
Low-temperature Iberian "secreto" with truffled parmentier	18,00€
Beef rib with teriyaki and cinnamon	22,00€
Roasted kid shoulder	30,00€
Brasse Pigeon (for two people)	45,00€
Roasted bone marrow with steak tartare (for two people)	45,00€
Matured blond beef chop	60€/kg

Rice Dishes

Carabineros rice	36,00€
Lobster paella with clams	39,00€
Duck and red prawn paella	24,00€
Valencian paella (by order)	18,00€
Scallop and sea urchin rice with seaweed	21,00€
Stewed rice with meatballs	21,00€
"Senyoret" style rice or fideuà	16,50€
Baked rice (by order)	20,00€
"A banda" rice in two parts (1st potato with fish and 2nd rice with prawns)	36,00€

Bread service with "tomato and all i oli"	2,50 €
Fabada every Wednesday (by order)	

Desserts

Lemon sorbet with aged tequila	8,25€
Apple sorbet with gin and tonic granita and cardamom	8,25€
Lemon pie	8,25€
Banana and dulce de leche soufflé	8,25€
Toasted egg yolk and almond semifreddo	8,25€
Torrija with its ice cream	8,25€
Strawberries in wine with cinnamon and milk ice cream	8,25€
Dark chocolate and raspberry fondant (15 minutes baking time)	8,25€
Irish coffee	12,00€
Crepe Suzette	12,00€

Dessert Wines

Moscatel de la marina de Enrique Mendoza (Alicante)	3,50€
Dolç de Edetària Garnatxa y Syrah (Terra Alta)	3,50€
Oporto Noval Black Reserva (Portugal)	3,50€
Disznókő Tokaji 2018 (Hungary)	6,60€
Pedro Ximénez (Jerez de la Frontera)	3,50€

Prices include VAT