

Our Oysters special Gillardeau nº2

Natural oyster 5,5€ per piece

Mignonette oyster 6€ per piece - Shallots and red wine vinegar -

Greta Garbo oyster 6,5 per piece - Cubes smoked salmon, salmon roe and wasabi -

Thai oyster 7€ per piece - Thai dressing, mint, cilantro, and spicy -

Oyster with ceviche 7€ per piece - Onion, corn, lime, ginger -

Cold starters

Lobster salad with brunoise of tomato, avocado and black olive pesto 35€

Jamón Bellota 100% Ibérico D.O. Jabugo and pan & tomate 25€

Pairing option of Fino Manzanilla (Jerez) 5€

My lobster tartare with Parmentier of potato 34€

Roquefort with plums and walnuts & brioche toast 19€

Home-made foie gras with brioche toast 24€

Pairing option of Sauternes 6€

Tuna cube with soya sauce, advocado and miso mayonnaise 27€

Brunoise of tomato, avocado and black olive pesto 21€

Veal Carpaccio with foie gras, truffle oil and confited mushrooms 28€

Anchovies with green olive juice, orange cream and mint 25€

Hot starters

Galician style octopus with Parmentier of potato lightly smoked 24€

Whole bone marrow with steak tartare and toast 26€

Whole bone marrow with scallops and toast 30€

Grilled scallops & cava sauce 29€

Bread service, homemade appetizers and petits fours 4€

Extra brioche de nueces 2,5€

Pan con tomate 6€

Butter 2€

"The dishes may contain more ingredients than those listed. If you have any food allergies or intolerances, please let us know.

All our dishes may contain traces of gluten, egg, fish, shellfish, soy, milk, tree nuts, celery, mustard, sesame, mollusks, and sulfites."

Fish

Fillet of turbot in its pil pil 41€

Skate wings without bones with pickled vegetables 33€

Scallops with vegetables and Thai curry 35€

Arroces

Arroz with lobster 40€

Arroz with crispy pig's trotters and Dublin Bay prawn 40€

Arroz with squid 34€

Meat

Oven roasted rack of lamb with parsley crust 40€

Crispy boneless pig's trotters with scallops 32€

Seared pigeon and baked duck liver 40€

Hand-cut steak tartare 29€

Grilled veal fillet with garniture 35€

Green peppercorn sauce, bernaise sauce or herb butter 3€

Grilled veal fillet with porcini sauce and truffle oil 41€

Grilled veal fillet "Rossini" - red wine sauce and baked duck liver - 46€

Offal Delicacies

Veal tripes (callos) with squid/without squid 28€/24€

Veal tongue with red wine sauce 24€

Horario de cocina

13.00 -15.00 19.30 – 21.30

Horario de comedor

13.00 – 17.30 19.30 – 24.00