



TO START THE ROUTE

Fine de Claire N. 2 fried oysters, citrus vinaigrette gel	13
Mille-feuille bread, marinated peppers, smoked sardine, parsley butter	4.5 unit
Volta parmigiana, aubergine cream, confit tomato mayo, pesto	12
Selection of Mediterranean cheeses and cured meats, marmalade	15
Organic egg, asparagus, Parmigiano foam	12
Black Angus roast beef, mizuna, comté, gribiche sauce	14

RAW

Corvina tartare, cucumber, avocado, marinated beetroot, capers	15
Smoked leek carpaccio, Liquorice powder, red pepper, balsamic, anchovy sauce	11
Veal tartare, bone marrow, tuna sauce, capers, polenta puffs	15

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Fried artichoke, pistachio foam, Mahón cheese	10
Cauliflower couscous, mixed vegetables, marinated apple, yoghurt, citrus caviar	13
Volta green salad, textures of spring vegetables	13
Tomato salad, nectarines, shaved halloumi, hazelnuts, honey and mustard vinaigrette	13
Volta salad with beetroot, Gorgonzola and walnuts	13

LAND AND SEA

Ossobuco, bone marrow, celeriac	25
Ribeye, truffle mash, Padrón pepper	11/100g
Lamb neck, topinambour cream, roasted artichokes, broad beans	26
Glazed hake, miso, honey, carrots, dill, lemon sauce	24
Charcoaled fish from the market (min. 2 pp)	Market Price
Raviollini, ricotta, peas, mint, pecorino broth	20
Tagliolini, mussel cream, leeks, lemon	21

Bread basket	3.5
Olivas, Marinated Galician Olives	3.5
Vilamala bread, homemade focaccia, extra virgin olive oil Finca La Gramanosa	