



MENU

Fried Fine Claire oysters n.2, Citrus vinaigrette gel	13
Bread Millefeuille, Marinated peppers, Smoked sardine, Parsley butter	4,5 unit
Watermelon carpaccio, Olive textures, Mustard leaves, Almonds	13
Selection of Cheeses and Cold cuts, Marmalade	15
Beef tartare, Tuna sauce, Radish, Capers	15
Cauliflower couscous, Mixed vegetables, Marinated apple, Yogurt, Citrus pearls	13
Tomato salad, Nectarines, Halloumi, Hazelnuts, Honey mustard vinaigrette	13
Marinated zucchini carpaccio, Liquorice powder, Red pepper, Crumble, Mint, Oyster vinaigrette	13
Sea bass tartare, Cucumber, Avocado, Capers, Beetroot	15
Black Angus roast beef, Mizuna, Comté, Gribiche sauce	14
Courgette flower, Figs, Ricotta	6 unit
Volta Parmigiana, Aubergine cream, Confit tomato mayonnaise, Pesto	12
Organic egg, Corn cream, Burrata and Lime foam	14
Ossobuco, Bone marrow, Celeriac	25
Ribeye, New potatoes, Padrón pepper	11/100g
Iberian pluma, Smoked aubergine, Mint, Apricot, Demi-glace	30
Glazed hake, Miso, Honey, Carrots, Dill and Lemon sauce	24
Grilled market Fish (min. 2 people)	Market price
Culurgiones, Pappa al pomodoro, Parmesan foam, Basil	21
Tagliolini, Mussel cream, Leeks, Lemon	21

Bread basket	3,5
Marinated Galician olives	3,5
Vilamala bread, homemade focaccia, extra virgin olive oil Finca La Gramanosa	