Cold Starters

Iberian Corn-fed cured Ham, Bread with Tomatoes Puree and Olive Oil	29,00 €
Marinated Spinach, Rocket Escarole Lettuce Salad with Pecan Walnut and Raspberries	16,00 €
Summer Mushrooms Trilogy Salad with Dill Vinaigrette	16,00 €
Green Bean Salad with Partridge Breasts and Truffle	26,00 €
Crudités Salad, Grilled Scallops and Passion Fruit Vinaigrette	22,00 €
Our Sirloin Steak Tartar Seasoned with Egg Yolk "Orly" (80 gr)	25,00 €
Duck Foie Gras Terrine with Papaya, Mango and Saffron Chutney	25,00 €
Veal Sirloin Vitello Tonnato with Fried Capers and Rocket Leaves	24,00 €

Hot & Cold Soups

Mango & Orange Gazpacho with Lobster and Violet Potatoes	16,00 €
Royal Red King Prawn Salmorejo with melon & Bread- Soufflé	19,00 €
Cherry Tomato Gazpacho with Scallops Tartar and Basil	15,00 €
Mantis Shrimps and Lobster Cream Soup with Basil	16,00 €

Hot Starters

Vegetables Menestra with Picual Olive Oil	17,00 €
Our Gallega Octopus with "Patatas Bravas"	25,00 €
"Chanquettes del Huerto" with Fried Egg and Truffle	26,00 €
Warm Scallops on Lime and Shrimp Crumble, Potatoes and Turbot Civet	24,00 €
Spinach Homemade Ravioli and Casares Goat Cheese, Squid Strips and Sherry Sauce	20,00 €

VAT Included

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Fish & Seafood

Green Rice with Squids and Scallops	29,00 €
Unshelled Lobster "Tallarines" with Basil and Tomato Ragout	46,00 €
Baked Cod on Mashed Potatoes, Beetroot and Beurre Blanc Sauce	33,00 €
Baby Squid and Red Mullet with Tomato, Olives, Capers and Thyme	36,00 €
Sea Bass in salt crust (Min 2 pers.)	39,00 € p.p.
Baked Sea Bass with potatoes, tomato and onion (Min 2 pers.)	39,00 € p.p.
Gilthead Bream crusted in Salt (Min 2 pers.)	39,00 € p.p.
Oven Roasted Gilthead Bream with parsley and stir-fry garlic Sauce (Min 2 pers.)	39,00 € p.p.

Meat & Poultry

Suckling Calf Sirloin Escalopes with Sage, Iberian Ham and Oloroso Sherry Wine Sauce	38,00 €
Guinea Fowl Breast with Tagliatelle and "Colmenillas" Mushrooms Sauce	34,00 €
"Jamoncito" of suckling lamb with rosemary	38,00 €
Duck Breast with Hummus Crepe, Tahini Sauce and Aubergine Caviar	34,00 €
Beef Sirloin Steak and Grilled Duck Foie Grass with Black Pepper Sauce	42,00 €
Our Sirloin Steak Tartar Seasoned with Egg Yolk "Orly" (120 gr)	34,00 €
Baked Suckling Pig with Rosemary Flower Honey and Potato Fritters	34,00 €
Chateaubriand with Béarnaise and Bordelaise Sauces (Min 2 pers.)	46,00 € p.p.

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