

THE BAR

DISHES TO SHARE

Crispy potatoes and bravas, with coulant of quail eggs	6,75€	Truffled croquettes	6,65€
Fried eggs in their nest, with acorn-fed iberian ham and shoestring potato	8,95€	Crunchy prawns with peanut and soy mayonnaise	9,95€
Freshly-made guacamole with tortitas chips	7,95€	Bonbons of foie and caramelized apple	7,80€
		Acorn-fed Iberian ham & coca bread with tomato	17,75€

RAW

RAW PRODUCTS
LITTLE COOKED

Japanese carpaccio of salmon and monkfish with shiso cress	11,65€	Tataki of Balfegó tuna with beetroot and avocado accompanied by papadum	14,95€
Beef carpaccio roll, rocket and parmesan	10,95€	Beef tartare, with quail egg, chipotle mayonnaise and brioche	15,50€

GREEN & CO

Quinoa and buckwheat salad with chicken, fresh goat cheese and citrus fruits	7,95€	Garden salad with mushrooms and cashew nuts	7,45€
Avocado and seafood cannellone with creamy curry and salmon caviar	11,95€	Poularde cannellone with mild bechamel and parmesan cloud	7,95€
Skyscraper of tomato & mozzarella <i>fior di latte</i> , basil and tartufata	8,95€	Tagliatelle with <i>burrata di búfala</i> , with lemon thyme and pesto	11,80€
Poke of marinated salmon with kimchi, rice and furikake	11,60€	Seasonal vegetable wok	9,45€

LAND



Free-range chicken paillard with blue tortita chip, low-temperature egg and notes of truffle	11,50€	Grilled beef with potatoes	17,80€
Veal tenderloin medallions, with trio of cheeses and potato batons	13,50€	Old cow steak with foie and mashed potato	19,95€
Citrus beef burger with pineapple, cheese, wasabi mayonnaise and sweet potato fries	12,80€	"Korean style" Iberian pork, kumquat confit and roasted potatoes	16,95€

SEA



"Scorched" rice in its can with prawns	16,40€	Grilled octopus with smashed potato and a spicy touch of kimchi	16,95€
Grilled meagre with sautéed vegetables and quinoa	14,95€	Grilled Balfegó tuna with mango, rocket and avocado salad and miso mayonnaise	17,50€
Roast monkfish with soft cream, sautéed asparagus and snow peas-roasted	17,70€	Grilled salmon with string beans, beetroot, lemon confit and tartar	15,95€

