

19 M 86

GILLARDEAU OYSTERS N.2 (6 units)	39,75€
NORWEGIAN SALMON, semi cured, "crème fraiche" and its own caviar	32,75€
RED TUNA TARTAR, kalamansi and sriracha	32,75€
GREEN GAZPACHO, red prawns, pickled vegetables and sprouts	32,75€
AJO BLANCO, smoked sardine, grape and Kalamata olive	30,75€
"PULARDA" (fowl) CANNELLONI, langoustine and spring onion bechamel	37,75€
RED PRAWNS CREAMY RICE with squid tartar and saffron "alioli"	42,75€
SEA AND MOUNTAIN, truffled meatballs, Squid and parmentier	36,50€
TRIBUTE TO MASSANA'S DUCK MAGRET (1986), grilled. Herbal oil and rosemary pear	34,75€
AGED BEEF RIBEYE (40 days), Boneless, in tagliatta, potato and onion millefeuille	39,75€
GOAT SHOULDER lacquered, Garlic and sherry emulsion and baby vegetables	39,75€
DRY AGED GALICIAN BEEF, its tartare, anchovy emulsion and mustard	38,75€
PIGEON, shallots, baby vegetables and plum hoisin sauce	42,50€
HAKE, potato, olive oil and thyme	35,75€
LACQUERED EEL "SUQUET", pork dewlap and saffron emulsion	38,75€
COD, tripe and chickpea stew with its crispy skin	38,75€
BLUE LOBSTER, its own sauce, parmentier and seasonal mushrooms	56,75€
HAKE KOKOTXAS, with "pil pil" sauce	54,75€
Artisanal bread and appetizers	4,90€

Please note us if you have allergies or intolerances. We can offer other options to choose.

10% VAT included

Times for gourmet menu: 13:00h to 14:00h and 20:00h to 21:00h