

M E N U S

S E N S A T I O N S . . .

Discovering the equilibrium of a true verse,
the harmony of a work of art
and the magic found in a drop of oil

Cream of "Cara negra" cheese*,
with sautéed "Ballobar" capers,
herbs sprouts and croutons.
*Sheep from Carranza.

Roasted aubergine
flavoured with "makil goxo",
based on a yogurt emulsion*.
*"Farga" olive (Thousand years old olive trees).

Pasta...
"Casarecce"* with rosemary hints,
served over a Joselito ham stock
and parmegiano reggiano.

Roasted leg of sucking veal,
with broken curd of milk and mustard sauce.

Creamy dessert of pure chocolate,
with coffee ice cream
and a hot marzipan sand.

62.00 € + 7% v.a.t.
(Served for the whole table)

**Slow Food products.*

C R E A T I O N . . .

Music which makes up the order of the ensemble,
whose culmination invokes the beginning,
as happens with an unforgettable melody

As a salad ...
Cucumber impregnated with vegetable drops,
melon sautéed with mint,
all seasoned with kefir, cardamom and grapefruit.

Roasted red endives,
soaked in shellfish and cardamom stock,
with a smooth orange blossom flavoured
grapefruit cream.

Roasted aubergine flavoured with "makil goxo",
based on a yogurt emulsion*.
*"Farga" olive (Thousand years old olive trees).

Roasted fish of the day,
on a juice of wild garlics and "Ballobar" capers" *, with lemon herb.

As a "traditional" stew ...
Iberian pork piece,
with wild herbs juice, honey and marinated potato

Peach thin cut slices,
flavoured with red wine, with vanilla and citrus hints

Use your hands...
Coffee texture,
toasted beer ice cream, confit orange skin
and orange blossom

72.00 € + 7% v.a.t.
(Served for the whole table)