



MENU RESTAURANT

STARTERS & TO SHARE

Goat cheese salad		11.50€
Honey and mustard sauce, walnuts, crunchy onions		
Salad of white tuna belly		12.00€
Kumato tomatoes and red onions		
Tomato Rosa and creamy burrata		12.50€
Dressing of black olives, vinegar and olive oil		
Galicia Mussels on Marinera Vinaigrrette		12.50€
Yellow and red peppers, red onions, coriander		
Macerated seared tuna		13.00€
Infused mayonnaise with fish eggs caviar		
Assortment of Ibericos of bellota		15.00€
Chorizo, Salchichón and Loin from Guijuelo		
Spanish cheese board		18.00€
Artisanal fig compote and crunchy bread		
Jamón Ibérico of bellota	(50gr)	13.00€
Knife cut ham of Iberian pig from Guijuelo	(100gr)	24.00€

MAIN DISHES

Iberian pork cheek confit		14.00€
Red wine sauce and creamy potatoes		
Duck leg confit from Girona		14.00€
Puree of celery root and orange sauce		
Cod loin confit from Atlantic		16.50€
Rustic tomato sauce and chives olive oil		
Line-caught hake filet confit		19.00€
Sauce of chervil, asparagus and Portobelo champiñones		

bread y appetizer 1,60€ p.p.

gluten free bread and appetizers 2,20€ p.p.

10% IVA Included