



SNACKS

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| Iberian acorn ham | 20 € |
| Boiled “quisquilla” from the bay | 15 € (100 gr) |
| Lobster croquette nest with tartar sauce | 10 € |
| Red prawn from santa pola | 16 € (100 gr) |
| Caramelised foie terrine with baked apple puree, crumbled hazelnut and “granada” yolks | 11,5 € |

COLD STARTERS AND SALADS

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| “Monaguillos” | 19 € |
| Langoustine and grilled scallop salad With seasonal red curry vegetables | 14 € |
| Warm green asparagus, goats cheese And iberian ham shavings salad | 10,50 € |
| Mango, duck ham and rocket salad with Honey and mustard dressing | 11,50 € |
| Corn petit fours with langoustine, marinated Salmon, avocado and wasabi mousseline | 10 € |
| Tuna and beetroot tartar with pickled vegetables And soy mayonnaise | 10,50 € |
| Prawn and scallop carpaccio with baby leaf salad And passion fruit dressing | 18 € |
| Flaky “coca” with roasted vegetables, Goats cheese mousse and smoked sardines | 11 € |

HOT STARTERS AND SOUPS

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| Cream of green asparagus and broccoli with parmesan gnocchi and sweet potato chips | 10,50 € |
| Hen and tender leek soup, poached egg and fine herb croutons | 10 € |
| Artichoke hearts stuffed with cuttlefish, in alioli gratin | 14 € |
| Courgette flower in tempura with spider crab and mussel capuchino | 13,50 € |
| Grilled “zamburiñas” with iberian bacon, tender leeks and chili vinaigrette | 13,50 € |
| Mussels stuffed with pickled artichokes | 9,50 € |
| Piquillo peppers with orange glazed duck and crunchy polenta | 9,50 € |
| Ox tail tamarind dumplings with sweet potato chips | 14,50 € |
| Norway lobster wrapped in cabbage with rice cracker, coconut cream and green curry | 18 € |

RICE DISHES

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| “Abanda” rice | 16 € |
| Crusty rice | 13 € |
| Rice with baby broad beans tuna “ventresca” and roasted red peppers | 14 € |
| Rice with free range chicken, red prawns and baby cuttlefish | 17 € |
| Rice with vegetables, “boquerones” and cod | 13 € |

FISH

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| Sautéed octopus with hoisin sauce, smoked cream of potato and crunchy onion | 18,50€ |
| Sea bass supreme with sautéed cuttlefish and asparagus tagliarini, romesco sauce | 19,50 € |
| Black garlic pil-pil hake loin with sautéed baby broad beans and “lomo” | 20 € |
| Flets of soul with white asparagus mousse, morel millefeuille and cardamom sauce | 23,50 € |
| Tuna “ventresca” tataki with green bean cream and crunchy bacon | 25 € |

MEAT

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| Iberian “pluma” confit with ginger, Celeriac purée and pedro ximenez sauce | 17,50 € |
| Slow roasted shoulder of lamb with potato Soufflée and “robezuelos”, rosemary teriyaki sauce | 18 € |
| Roasted piglet crispy potato and pear, Wine and thyme coulis | 20 € |
| Veal fillet with potato and brie cannelloni, shiitake sauce | 22 € |
| Suckling veal tenderloin with saracen wheat And truffle risotto “sauce royale” | 22 € |
| Angus entrecote with pigs feet and Boletus “cromesquis”, red wine bearnaise sauce | 23 € |

Taxes included

Tasting Menu

3 plates and 1 dessert *
35 € Taxes included

Gastronomic Menu

5 plates and 2 dessert *
50 € Taxes included

* Dishes selected
by our Chef

For information regarding the presence of a food allergen on the menu, ask our staff.