



STARTERS

Iberian ham with coca bread *	22.00
Home-cured salmon with lemon and toasts	18.00
Foie gras terrine with fruit preserves	23.00
Iberian ham croquettes	16.00
Crispy prawns with Romesco sauce	18.00
Grilled calçots with romesco sauce (traditional Catalan spring onions)	17.00
Parmesan taco with beef t�rtar, mustard and red pepper *	20.00
Red prawn tartare with brioche, peppers and yogurt *	22.00
Saut�ed artichokes with prawns and Iberian ham, with a foie gras cream	20.00
Soy-marinated tuna sashimi with pistachio, mint and Gang Yai sauce *	20.00
Roasted pumpkin, leeks in white wine, hollandaise sauce and pancetta	18.00
Seasonal white asparagus, cured mackerel and its mayonnaise variations	19.00
Cream of potato with poached egg and Iberian ham, truffle and mushrooms	19.00
Homemade gnocchi with cheese and truffle sauce	18.50

FISH

Grilled corvina on green beans and peas risotto	22.00
Grilled hake, saut�ed green asparagus and candied cauliflower	20.00
Sea bass fillets with wood-fired eggplant and anchovies	20.00
Cod tripe with peas and fresh seasonal broad beans *	21.50
Cuttlefish stew with meatballs and peas	21.00

MEATS

Grilled duck magret with caramelized strawberries in orange sauce	22.00
Slow-cooked lamb shoulder, tender potatoes and its sauce	20.00
Beef tenderloin with cream and sweet potatoes chips and herb oil **	30.00
Entrecote of veal with green pepper sauce and Pont-Neuf potatoes *	25.00
Pig's trotters with porcini mushrooms cream	20.00

RICE

Mountain-style rice with wild mushrooms	24.00
Mellow rice with prawns and Iberian secret with black garlic mayonnaise *	24.00
Porcini mushroom risotto, seasonal mushroom veil and parmesan mayonnaise	23.00



TASTING MENU

Chef's aperitif and vermouth

Parmesan taco with beef t rtar, mustard and red pepper

Sea bass fillets with wood-fired eggplant and anchovies

Grilled duck magret with caramelized strawberries in orange sauce

Flamb ed strawberries with cream ice cream and oat crumble

65€
VAT INCLUDED



GR VOL "GOURMET" MENU

Chef's aperitif and vermouth

Soy-marinated tuna sashimi with pistachio, mint and Gang Yai sauce

Seasonal white asparagus, cured mackerel and its mayonnaise variations

Grilled corvina on green beans and peas risotto

Slow-cooked lamb shoulder, tender potatoes and its sauce

Dulce de leche and goat cheese cheesecake

Lemon Pie

85€
VAT INCLUDED