

# Dinner



## ***Appetizers***

|  |      |
|--|------|
| Savory carrot “cake”, Mahon cheese, asparagus  | 11,5 |
| Pear salad, Valdeón cheese, quince, walnuts  | 12   |
| Oxtail ravioli, apple, sunchoke cream  | 13,5 |
| Migas del pastor, Spanish chorizo, “pancetta”  | 11   |
| Creamy saffron rice, prawns, scallops, house-made alioli                                 | 16   |
| Not-your-average egg, seasonal vegetable stew  | 13   |
| Lobster in paprika sauce, zucchini, olive oil texture, bell pepper caviar                | 18   |
| Confit artichokes, Serrano ham, clams  | 14   |
| Puff pastry coca, Montenebro cheese, onion marmalade, semi-dried tomatoes, mesclun salad | 12,5 |
| Creamy squash soup, salted cod, fresh tarragon   | 10   |
| Fried squid spheres, roasted peppers, lemon and saffron mayonnaise                       | 12   |

## ***Entrees***

### **Fish**

|   |    |
|---|----|
| Alaskan halibut with a vegetable mosaic crust, shrimp                 | 29 |
| Dorade, tomato and squid compote, confit baby onions, squid reduction | 27 |
| Cod in salsa verde, cocochas, poached onions                          | 28 |
| Cuttlefish stew, vegetable fideguà                                    | 25 |

### **Meat**

|  |    |
|--|----|
| Beef cheeks, banana polenta, hazelnuts, spicy plantain chips | 26 |
| Filet mignon, wild mushrooms, rosemary                       | 29 |
| Duck breast, orange-infused endive, white bean cream         | 28 |
| Venison, chestnuts, wheat “risotto”, lentils, pumpkin        | 27 |

