

€ 9,90
tomato baked
with limestone
and served with basil
gelatine and fried onion



€ 10,50
steamed aubergine
served with adobo sauce,
sultanas and sunflower seeds



€ 15,80
pan fried
cuttlefish with
"samfaina" and ginger alioli



€ 14,90
pan fried duck
breast with black
lentils and miso



€ 16,60
pan fried
veal entrecote with
mustard, and apple puree



€ 8,90
pan fried
cos lettuce
with raw almond
emulsion and bbq sauce



15,50
egg
soufflé with
pan fried foie gras



€ 4,70
steamed
oyster with
lemon foam



€ 15,90
confited cod
loin with liqourice
jus and almond crust



€ 10,90
pan fried
duck wings cherry
hoisin and hazelnuts



€ 15,90
pan fried
sweet bread
with pumpkin
puree and grape fruit



€ 9,60
green
fried tomato with
creamy feta cheese



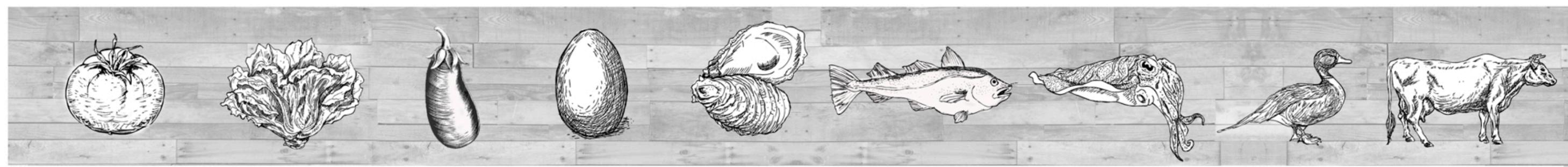
€ 11,20
confited white
aubergine served with
stracciatella and fresh herbs



€ 4,50
oyster
"sopleteada"
served with
squid ink



€ 14,50
lukewarm cuttlefish
salmagundi with cucumber
tagliatelle and garum



salad of marinated
tomato with a 5
herb puree and
seasonal flowers
€ 8,90



rocket and herb
hummus with
endives
€ 6,80



marinated egg yolk
with parmesan
buttermilk and
botarga
€ 10,90



smoked cod loin
with pickled lemon
verbena
€ 11,20



cured duck with
endives
€ 12,90



gaspacho
€ 7,60



lettuce served whole
with pickles and
dressed with cucumber
emulsion
€ 9,10



raw thai aubergine
salad with diced
granny smith,
tomato and
anchovy
dressing
€ 8,90



textured raw egg
yolk with pistachio
and "cecina"
€ 14,90



raw oyster with
picked dill
flower
€ 4,50



cod "esqueixada"
with tomato, black
oliv and frisee
lettuce
€ 12,50



raw cuttlefish and
potato salad with
celeri and orange
zest
€ 10,90



classic veal
tartar
€ 14,50





raw



instant
marinated



cold
marinated



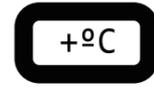
briefly
seared



warm
marinade



smoked



a
point



boiled
served
cold



boiled
or steamed



pan fried



deep fried



baked



stewed