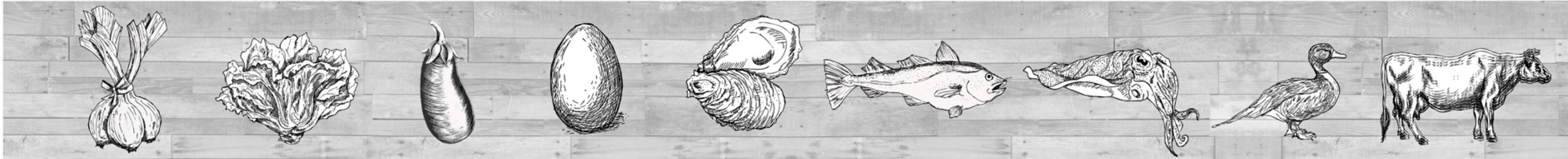


€ 10,50 steamed aubergine served with adobo sauce, sultanas and sunflower seeds		€ 15,80 pan fried duck breast with black lentils and miso	
€ 7,20 pan fried cos lettuce with raw almond emulsion and bbq sauce		€ 16 pan fried cuttlefish with “samfaina” and ginger alioli	
€ 10,90 salt baked onion risotto		€ 15,90 confited cod loin with liquorice jus and almond crust	

€ 11,20 confited white aubergine served with stracciatella and fresh herbs		€ 14,50 lukewarm cuttlefish salmagundi with cucumber tagliatelle and garum	
€ 4,70 steamed oyster with piparra foam		€ 11,90 pan fried duck wings cherry hoisin and hazelnuts	



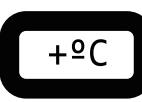
fresh onion smoked for 10 hours with alder wood, served cold with mint romesco € 9,10		rocket and herb hummus with endives € 6,80		marinated egg yolk with parmesan buttermilk and botarga € 11,90		smoked cod loin with pickled lemon verbena € 11,20		cured duck with endives € 12,90	
camouflaged raw onion salad with saor and cep emulsion € 8,90		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	
raw cuttlefish and potato salad with celeri and orange zest € 10,90		classic veal tartar € 15,90		cover charge € 1,50					



raw

instant
marinatedcold
marinatedbriefly
searedwarm
marinade

smoked

a
pointboiled
served
coldboiled
or steamed

pan fried



deep fried



baked



stewed