

## STARTERS

- Tomato , spring onion and manchego cheese salad...16€*
- Cantabrian anchovies “ 00” , brioche and smoked butter...4.20€*
- Crispy pigs head , pork scratchings, red cabbage and orange sauce...16€*
- Octopus carpaccio...19,50€*
- Poached lobster salad..25€*
- File mignon carpaccio...18€*
- Dill and mint marinated salmon with ginger and soy sauce...21€*
- Carpaccio of balfego tuna belly ...26€*
- Mackerel sashimi , ajo blanco , preserved chili , XO dressing and crispy onion...15€*
- Marinated wild trout , orange , chili and peanuts...19,50*
- Crispy sea bass tacos with siracha and pico de gallo...16€*
- Grilled scallops , parsnip puree and thai green curry...24€*
- Wild mushroom ravioli with a brandy cream sauce...22€*
- Iberian pork belly , smoked eel and pepper sauce...22€*
- Roasted foie-grass...32€*

## MAIN COURSES

- Turbot , wild garlic , squid , green beans and lobster bisque...34€*
- Line caught stone bass , potatoe puree , crispy artichoke and artichoke sauce...29€*
- Sea bream with sweet and sour mango...28€*
- Sea bass baked in salt 2 per...31€ price is per person*
- Braised beef short rib with pepper and whisky sauce with sautéed wild mushrooms...28€*
- Crown of lamb with a red wine and herb sauce...31€*
- Fillet of añojo beef wit fine champagne cognac o bearnaise sauce..33€*
- Entrecôte with green pepper sauce or mushrooms , onion and bacon ...29€*
- Breast of duck with orange sauce...29€*
- Iberian pork cheek with parsnip risotto...30€*
- Confit of duck...26€*

*Menu can change dependen on the season*

