

APPETIZERS

Coast peas, acidulated onion and spherical lobster stew

17,50 € / 30 €

Tender broad beans, tempered egg cream and cuttlefish protein

13,50 € / 23 €

Pasta with seasonal mushrooms and Pitu de Caleyá al vin Jaune.

13,50 € / 23 €

White asparagus, yellow chicken beurre blanc and pimprnel

15,80 € / 27 €

SEA

Razor clam and capers black butter.

10 € / 17 €

Baby squid and aji de gallina.

12,50 € / 21 €

Mackerel, semi-dried tomatoes, frozen tomatoe poder and piparras

14 € / 24 €

Snapper, cured and braised with roe and leek

20,50 € / 35 €

Red mullet in Green sauce

17 € / 29 €

MEATS

Creamy egg with button mushroom cooked in Porto Wine.

21 €

*Suckling pig cooked at low temperature, vegetables, crispy butterfly
and zucchini cannelloni*

19,30 € / 33 €

Lamb with tomatillo cream and textures of beetroot

20,50 € / 35 €

Veal and Robuchón puree

16,40 € / 28 €

DESSERTS

Pear panna cotta, almond praliné and yuzu sorbet

12 €

Cauliflower cream, kumquat, hazelnut and tangerine and yuzu sorbet

10 €

Creamy chocolate and mezcal taco with apricot

12 €

**Bread service 7€.*

**The dishes to share will be plated individually and will carry a supplement of 17%*