

Tasting Menu

Seasonal pea tartlet with honeyed cod tripe stew and truffle

Spring sea urchin with black sausage and fresh mint

White asparragus cooked in white chocolate with oyster mayonnaise, romesco praline and trout roe plus a 'chipa' of blue cheese

Roasted scallop in thyme butter, roasted tomato, raisins and potato foam with yellow chili pepper

Tuna loin with dashi, tomato umami, corn ice cream and a touch of wasabi

Light pickled market fish, confit squid and pickles

Whiskey beef fillets with cumin-spiced carrots

Artisan cheese board with jams, nuts and fresh fruit

Refreshing cocktail

Caramelized 'Torrija' with mandarin and carrot sorbet

Wind fritters with caramel spread

120€

(VAT included)

Menus may be modified due to availability of seasonal products.

Menu is served for the whole table.