



· OUR FRESH KITCHEN, FREE OF LABELS ·



TO SHARE

(Plates in the center: One between four people)

Almond Mazamorra, "mojama" and apple.

Acorn fed Iberian ham Croquettes.

Steak Tartare of aged Galician beef, marrow mayonnaise and mustard. .

Duck confit minced and boletus Puntalette.

MAIN COURSE TO CHOOSE BETWEEN:

·Wild Red Tuna Tartare with avocado, wasabi and ponzu.

·Beef cheek with stout and cocoa glaze.

DESSERT TO SHARE

·Chocolate cake with Madagascar vanilla ice cream.

·"Torrija" (coconut brioche), mango sorbet and sweet curry soup.

·All about the Lemon!

Wine Pairing.
Water, soft drinks, beer, coffee
(Drinks included from the time
the first course is served
until the dessert)

PRICE: 55€ per person VAT INC.



