



Oxalis

· OUR FRESH KITCHEN, FREE OF LABELS ·



TO SHARE

(Plates in the center: One plate between four people)

Almond Mazamorra, “mojama” and apple.

Acorn fed Iberian ham Croquettes.

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

King Crab Ravioli Bolognese style with its gazpachuelo.

MAIN COURSE TO CHOOSE BETWEEN:

·Fried Cod loin, “esparragás” spinach and stew broth.

·Crispy Iberian Suckling Pig with new potatoes.

DESSERT TO SHARE

·Sheep’s Milk Panna Cotta “Calaveruela”.

·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: 65€ per person VAT INC.