



## Classics .....

- 1. 100% Bellota ham, hand-sliced (60 g). 15,50€
- 2. Olivier salad with tuna belly and herring roe. 7€
- 3. Patatas Bravas with spicy chipotle sauce and roasted garlic aioli sauce (vegan). 7€
- 4. Season' roast chicken croquettes. 8€

## Starters .....

- 5. Crispy chicken and cranberry salad with cream cheese and raspberry vinaigrette. 11'50€
- 6. Balfegó red tuna tartare with cherry teriyaki, foie gras mousse and roasted pine nuts. 17€
- 7. Fried and scrambled eggs with potato chips, mushrooms, demi-glace al tartufo and Serrano ham powder. 13€
- 8. Tempura of Tudela lettuce hearts with coco and a sweet chili mousse. 8,80€
- 9. Poularde cannelloni with mild bechamel sauce and cheese au gratin. 13,50€

## Meat .....

- 10. Jospier-glazed Duroc pork ribs with brown-butter mashed potatoes. 19€
- 11. 100% matured beef hamburger on brioche bread with Idiazabal cheese and port wine sauce. 15'60€
- 12. Pulled pork tacos with seasonal guacamole, queso fresco and roasted lime . 14€
- 13. Season Steak tartar km. 0 with smoked butter and toasts. 16€
- 14. Chicken terrine with foie gras and chanterelle mushrooms with Pedro Ximénez cream. 18€

## Fish .....

- 15. Grilled octopus with pistachio Romesco sauce and grilled mangetout. 18€
- 16. Fried wild sea bass with bergamot sauce, Bourbon reduction sauce and wild asparagus. 18€
- 17. Creamy rice of prawns and carpaccio with mascarpone mousse with shrimp . 18€
- 18. Fish and seafood paella with crayfish and red prawns. 19€



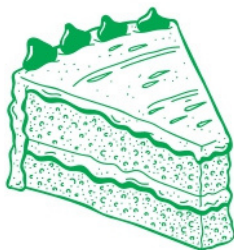
## Vegan .....

- 19. Carnaroli rice risotto with spinach and grilled squash and lemon thyme. 16€
- 20. Sautéed Heura with creamed leak sauce and grilled peach. 14€
- 21. Vegan chili tacos with seasonal guacamole and grilled sweet corn. 14€

Catalan tomato bread. 2,90€  
 Kamut bread (100% organic). 2€

Gluten-free bread (Oleum foccacia). 3€  
 Homemade smoked butter. 1,80€

# Desserts



## A place for sweets

1. Torrija (French toast) with vanilla mousseline, Baileys cream and crumble. 7€
2. Yuzu cheesecake with white chocolate and red fruit. 7€
3. Baba al ron with Caramelia chocolate mousse. 7€
4. Peach Tatin with horchata ice cream (vegan). 7€
5. Chocolate truffles. 7€
6. Mojito ice cream (with alcohol). 6,5€
7. Kefir and lime ice cream. 6,5€
8. Emerald pistachio ice cream. 6,5€