

R E S T A U R A N T

EVERYTHING TO SHARE	
COUNTRY-STYLE BREAD of buckwheat, grilled with tomatoes	6€
IBERIAN HAM 100% Iberian breed	16 €
ANCHOVY AND BOCQUERON with peppers emulsion	16 €
SEMI-SALTED AND SMOKED MACKEREL with green chili emulsion	10 €
LOBSTER SALAD, avocado, mango and frozen basil	17 €
ZUCCHINI AGUACHILE with beetroot, hazelnuts and tartuffe	15 €
GRILLED CARRIL CLAMS	12 €
	30 €
PALAMOS SHRIMP	S/M €
OYSTER GILLARDEU: plain; or with coconut, ginger and apple juice; or in sherry pickle and salmon roe (u.)	4,50 €
SMOKED EGGPLANT COCA, eel, bacon and katsuobushi	6€
MARINATED AND LIGHTLY SMOKED BEEF CARPACCIO, mustard and pecorino cheese	16 €
POTA BLAVA CHICKEN CANNELLONI, truffle and suc de rostit	14 €
BULL IN PICKLED PUMPKIN AND ORANGE and ham juice	20 €
ARTICHOKES WITH IBERIAN BACON and pine nuts al palo cortado	16 €
PORK RIB CROQUETTES, apple and chipotle chilli	4€
LOW TEMPERATURE PAPADA, corn and vegetable kimchi	14 €
CREAMY PRAT'S CHARD with grilled veal sweetbreads	16 €
VEAL STEAK TARTAR with its grilled marrow	18 €
HAKE CHEEKS in cauliflower, egg yolk and caviar pil-pil	15 €

GRILLED RICES

SHRIMPS AND CLAMS RICE made with galley soup	23 €	
POTA BLAVA CHICKEN RICE with mushrooms and beans	22 €	
KM0. VEGETABLE RICE with artichokes and smoked eggplant	22 €	
MELLOW LOBSTER RICE	32 €	

MARKET FISH		OUR MEATS	
GRILLED MONKFISH TOURNEDO	25 €	GRILLED OLD COW RIBEYE	90/kg. €
with baby garlic and lime vinaigrette		ENTRECÔT OF OLD BEEF (350gr.)	35 €
COD LOIN CONFIT, spinach and date gel	24 €	GRILLED TENDERLOIN BEEF	28 €
GRILLED MARKET FISH or baked with KM0. vegetables	S/M €	GOAT SHOULDER at low temperature and josper-finished	30 €
		Our meats are served with truffled mashed potatoes and Himalayan salt stone	
EXOTIC MEATS		TILL THE END ARRIVES	
KAGOSHIMA WAGYU A5 HIGH TENDERLOIN (200 gr.)	90 €	SELECTION OF GOURMET ARTISAN CHEESES	18 €
URUGUAYAN TOP LOIN (300 gr.)	30 €		
CANADIAN TOP LOIN (300 gr.)	40 €		
BLACK ANGUS TOP LOIN - USA PLATTE VALLEY (300 gr.)	45 €		
DESSERTS OUR TIRAMISÚ	8€		
CREAMY CHEESE CAKE with mascarpone and Tupí de la Vall de Meranges	8€		
CHOCOLATE FRITTERS	8€		
PUFF PASTRY MILLEFEUILLE, cream and apples	8€		