

Espresso

SMALL BITES

XL Gilda with 00 anchovy, red tuna and gordal olive.....	5,00 €
Roasted chicken croquette with eggplant mayonnaise.....	3,00 €
Homemade cod fritter with black garlic aioli.....	3,00 €
Shiso leaf tempura with pork belly, pumpkin and black sesame.....	4,50 €
Brioche bread stuffed with pisto and white tuna.....	4,50 €
Guillardeau Oyster No. 2 with lemonade and chive oil.....	5,00 €

TO SHARE

Acorn-fed Ham D.O Guijuelo 100gr	25,00 €
Acorn-fed Ham D.O Guijuelo 50gr	15,00 €
Salad with semi-salted bonito and “carasau” bread	12,00 €
Crab meat, coleslaw and pickled tomato “pintxo”	12,00 €
Semi-salted mackerel with Marcona almond “ajoblanco”, grapes and figs.....	12,00 €
Marrow bone filled with steak tartare and puffed bread	18,00 €
Poularde cannelloni with truffled bechamel	12,00 €
Scallops in white wine sauce with smoked roe and pak choi.....	18,00 €
<i>Accompany it with bread.....</i>	<i>1,80 €</i>
<i>Accompany it with bread with tomato.....</i>	<i>3,50 €</i>

FROM THE FIELD

Roasted leeks with romesco sauce, truffled mushrooms and katsuobushi.....	12,00 €
Rigatoni with tomato sauce, eggplant, basil and burrata.....	16,00 €
Beans stew with vegetables demi glace, mushrooms and vegetables	12,00 €

FROM THE SEA

“Espolín” style “All i pebre” with smoked eel	18,00 €
Grilled octopus with roasted vegetables, mojo picón and charcoal potato parmentier	22,00 €
Sea bass with butter and tarragon foam, capers and piparras.....	30,00 €

FROM THE MOUNTAIN

Iberian beef shoulder cut (300gr) with mashed potatoes, black truffle and egg yolk	22,00 €
Acorn Iberian pork (180gr) with potatoes, apples compote and asparagus.....	22,00 €
Beef entrecote (400gr) with salt stone	30,00 €

RICE

Fideuá del “Senyoret”	22,00 €
“Molino de Roca” rice with cuttlefish and red shrimp	22,00 €
Creamy rice with carabineros, boletus and truffle	30,00 €
Valencian paella with chicken and duck	20,00 €

DESSERTS

Torrija, glazed with orange and meringue milk ice cream	8,00 €
Apple, mascarpone foam and Baileys	8,00 €
Chocolate cake, oil and salt	6,00 €
Lemon mango pie.....	8,00 €

TASTING MENU

Espresso

TASTING MENU

XL Gilda with 00 anchovy, red tuna and gordal olive

Guillardeau Oyster No. 2 with lemonade and chive oil

Scallops in white wine sauce with smoked roe and pak choi

Shiso tempura leaf with pork belly, pumpkin and black sesame

Poularde cannelloni with truffled bechamel

Iberian beef shoulder cut (300gr) with mashed potatoes, black truffle and egg yolk

Apple, mascarpone foam and Baileys

Tasting Menu with Wine Pairing60 €

MIDDAY MENU

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MIDDAY MENU

STARTERS -ALL INCLUDED-

Chef's starter

Brioche bread stuffed with pisto and white tuna

Salmorejo, chargrilled lettuce, quail egg and Iberian ham

Roasted leeks with romesco sauce, truffled mushrooms and katsuobushi

MAIN -CHOOSE ONE-

Pork belly, white sausage and pumpkin fideuá

Grilled chicken with smoked potato parmentier

Catch of the day with seasonal vegetables (+5€)

"Molino Roca" rice with cuttlefish and red shrimp (+10€)

DESSERTS -CHOOSE ONE-

Oranges, walnuts and honey (seasonal)

Chocolate mousse

Lemon Mango Pie (+4€)

Torrija, glazed with orange and meringue milk ice cream (+4€)

.....20 €