

Menú Al-Andalús



TO SHARE

FOIE INGOT

with black trumpet mushrooms & quince jelly

444

TOMATO TARTAR

with truffled burrata cheese

444

RISOTTO

With Octopus, Beet & Gold Bread 24K

444

POTATO FRITTERS FILLED

with Curry Cream Cheese & Salmon Sashimi with Tobiko Pearls

444

1/8 OF GRILLED OCTOPUS

with Purple Potato & Ras el Hanout Mayonnaise

444

SMOKED IBERIAN PIG SHOULDER

with pumpkin puree and shiitake

DESSERTS

(To share every 4 people)

ELAGUA PIE

made with mascarpone cheese, honey and cinnamon

DRINKS

Draft Beer, Water, Soft Drinks, House Wine & Coffee (drinks are served since diners arrival until desserts)

each person.

*Terrace: 10% increase on final price *Balconies: 20% increase on final price



Menú Andalusi



TO SHARE

SCALLOPS SALAD

with citrus fruits & kimchi vinaigrette

444

BLUEFIN RED TUNA TATAKI

over wakame seaweed

444

PORTOBELLO RISOTTO

made with cured beef and Fresh Truffle

446

WAN TUN PIES FILLED

with Chicken Meat, Curry & Cherry Cream served with Orange Sweet Chili

446

GRILLED BLUEFIN RED TUNA TARANTELO

THE 5TH FINNISH COW BONE RIB

with teriyaki and wild rice

DESSERTS

(To share every 4 people)

Chocolate Coulant Filled with Baileys cream & Pistachio Ice Cream

Banoffee with Caramel Sauce Foam

DRINKS

Draft Beer, Water, Soft Drinks, House Wine & Coffee (drinks are served since diners arrival until desserts)

*Terrace: 10% increase on final price
* Balconies: 20% increase on final price

51€ each person.
TAX Inc.







TO SHARE

SCALLOPS SALAD

with citrus fruits & kimchi vinaigrette

444

ALMADRABA RED TUNA TATAKI

with Wakame Seaweed & Wasabi Mayonnaise

444

PORTOBELLO RISOTTO

made with cured beef and Fresh Truffle

MAIN DISHES

(Individual plate to choose)

ROASTED CROAKER SERVED

with Beet & Pear Chutney

OF

BEEF CHEEK CANNELLON

with Mango Chutney served with Gorgonzola Béchamel Sauce

DESSERTS

(To share every 4 people)

CHOCOLATE COULANT FILLED

with Baileys cream and white chocolate

DRINKS

Draft Beer, Water, Soft Drinks, House Wine & Coffee (drinks are served since diners arrival until desserts)

*Terrace: 10% increase on final price *Balconies: 20% increase on final price 58,5€ each person. TAX Inc.



Menú Alcaraba



TO SHARE

FOIE INGOT

with black trumpet mushrooms & quince jelly

WAN TUN PIES FILLED

with Chicken Meat, Curry & Cherry Cream served with Orange Sweet Chili

1/8 OF GRILLED OCTOPUS

with purple potato and ras el hanout mayonnaise

RISOTTO

With Octopus, Beet & Gold Bread 24K

MAIN DISHES

(Individual plate to choose)

RED TUNA BELLY

with piparra gazpacho

THE 5TH FINNISH COW BONE RIB

with teriyaki and wild rice

(To share every 4 people)

Orange Mousse filled

with Mandarin Jam & Streusel

Draft Beer, Water, Soft Drinks, House Wine & Coffee (drinks are served since diners arrival until desserts)

*Terrace: 10% increase on final price * Balconies: 20% increase on final price