

Menú Terracea



ON TABLE (TO SHARE)

Italian Burrata

with injected Green Pesto & Citrus Fruits



Portobello Risotto

with cured beef & Fresh Truffle



Roasted Croaker served

with Beet & Pear Chutney



Iberian Pork Cheeks

with false couscous & chocolate sauce

DESSERT

El Agua Pie

made with Mascarpone Cheese, Honey & Cinnamon

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*

53€
each person
(TAX INC.)



Menú Nazari

ON TABLE (TO SHARE)

Foie Micuit Ingot

with Black Trumpet mushrooms & Quince Jelly



Riso Venere

With Octopus, Beet & Gold Bread 24K



Wan Tun Pies Filled

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



Grilled Red Tuna

with Grapefruit Vinaigrette & Pistachio Oil



Beef Cheek Cannellon

with Mango Chutney served with Gorgonzola Béchamel Sauce

DESSERT

Chocolate Coulant Filled

with Baileys Cream & Pistachio Ice Cream

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*

65€
each person
(TAX INC.)



Menú Nazari

with wine pairing

ON TABLE (TO SHARE)

Foie Micuit Ingot

with Black Trumpet mushrooms & Quince Jelly

(Paired with con Chivite Moscatel Gran Feudo, DO Navarra)



Riso Venere

With Octopus, Beet & Gold Bread 24K

(Paired with con Naranjas Azules Rosado Tierra de Castilla y León, D.O Cebrenos)



Wan Tun Pies Filled

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

(Paired with Hito, D.O Ribera del Duero.)



Grilled Red Tuna

with Grapefruit Vinaigrette & Pistachio Oil

(Paired with Pazo Rubianes, D.O Rías Baixas)



Beef Cheek Cannellon

with Mango Chutney served with Gorgonzola Béchamel Sauce

(Paired with Lindes de Remelluri, D.O Rioja)

DESSERT

Chocolate Coulant Filled

with Baileys Cream & Pistachio Ice Cream

(Paired with Oporto Fine Tawny.)

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*

72,5€
each person
(TAX INC.)