Menú Taracea



ON TABLE (TO SHARE)

Wan Tun Pies Filled

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

Portobello Risotto

with cured beef & Fresh Truffle

Turbot

with Piquillo Sauce & Light Cauliflower Hummus

Beef Cheek Cannellon

with Mango Chutney served with Gorgonzola Béchamel Sauce

DESSERT

To share

El Agua Pie

made with Mascarpone Cheese, Honey & Cinnamon

DRINKS

Draft beer, water, soft drinks & house wine (drinks are served since diners arrival until desserts)

*Terrace: 10% increase on final price *Balconies: 20% increase on final price 55,5€ 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

Rabbit Dim Sum

in its Juice

Roasted Croaker served

with Beet & Pear Chutney

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Deer Loin

with Roasted Apple Cream & Casar Torta Cheese Sauce

Chocolate Bar

with Sugared Hazelnut & Pear Gel

Draft beer, water, soft drinks & house wine (drinks are served since diners arrival until desserts)

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





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 Rania Brut Nature, D.O Granada)

Rabbit Dim Sum

in its Juice

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

Roasted Croaker served

with Beet & Pear Chutney

(Paired with O Luar do Sil, D.O Valdeorras)

Deer Loin

with Roasted Apple Cream & Casar Torta Cheese Sauce

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

To share

Chocolate Bar

with Sugared Hazelnut & Pear Gel

(Paired with Oporto Fine Tawny.)

Draft beer, water, soft drinks & house wine (drinks are served since diners arrival until desserts)

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