

Menú Taracea



ON TABLE (TO SHARE)

Tikka Masala Chicken Samosas

with Mango Chutney and Fermented Mango Emulsion



Portobello Mushroom Risotto

with Cured Beef and Fresh Truffle Shavings



Grilled Cod Loin

with Roasted Pepper Sauce and Charred Spring Onion with Yakiniku Sauce



Braised Beef Cheek Cannelloni

with its Own Jus and Gorgonzola Béchamel

DESSERT

To share

“El Agua” Tiramisú

with Espresso Meringue and Amaretto Gel

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*

57,5€
each person
(TAX INC.)

Menú Nazari



ON TABLE (TO SHARE)

Foie Mi-Cuit Bites

filled with Black Trumpet Mushrooms and Quince



Beef Tenderloin Steak Tartare

served in Panipuri with Truffle Mayonnaise



Rabbit Dim Sum

in its Own Jus



Marinated Sea Bass

in Miso with Codium Tom Yum and Roasted Sweet Onion



Venison Loin

with Roasted Apple Cream and Torta del Casar Cheese Cream

DESSERT

To share

Crispy Chocolate Bar

with Hazelnut and Pear Gel

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.)

Menú Nazari

with wine pairing



ON TABLE (TO SHARE)

Foie Mi-Cuit Bites

filled with Black Trumpet Mushrooms and Quince

(Paired with Sauternes Châteaû Costeaû Cadillac, France)

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Beef Tenderloin Steak Tartare

served in Panipuri with Truffle Mayonnaise

(Paired with Chivite "Las Fincas" D.O. Navarra)

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Rabbit Dim Sum

in its Own Jus

(Paired with Enate 234 Chardonnay D.O. Somontano)

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Marinated Sea Bass in Miso

with Codium Tom Yum and Roasted Sweet Onion

(Paired with Habla de Ti D.O. Extremadura)

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Venison Loin

with Roasted Apple Cream and Torta del Casar Cheese Cream

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

DESSERT

To share

Crispy Chocolate Bar

with Hazelnut and Pear Gel

(Paired with Pedro Ximénez "Néctar" D.O. Jerez)

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*

81,5€
each person
(TAX INC.)