

STARTERS

(To share every 4 people)

Potato Salad with Red Prawn, Piparra & Crispy Pork Belly

Gravlax Salmon Cubes on Vegetable Crudités with Mint Aroma

Candied Artichokes in Bloom on Payoyo Cheese Cream & Cecina Mayonnaise



INDIVIDUAL

(To choose)

Grilled Croaker

with Roteña Juice

Or

San Pascual Pork Entrecôte

with Chestnut Praline & Pont Neuf Potatoes



DESSERTS

(Individual)

Brioche French Toast

with Rice Pudding Cream & Lotus Ice Cream



DRINKS

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water



60€
person
(CVAT INCLUDED)

STARTERS

(To share every 4 people)

Roasted Kumatos with Soft Goat Cheese Cream & Aged Beef Cecina

Foie Ingots on Wild Asparagus Confit from Huetor Tájar

Sea Anemones on Celeriac Cream with a Veil of Iberian Bacon and Smoked Pork Rinds

Creamy Partridge Rice with Fresh Foie & Fresh Truffle



INDIVIDUAL

(To choose)

Cod Loin

with Humus of Choricerio Pepper & Spinach Sauce

Or

Beef Cheeks

at Low Temperature on Couscous



DESSERTS

(Individual)

Bergamot Cream

on Sablé Cookie with White Chocolate & Lime Curl



DRINKS

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water



72€
person
(CVAT INCLUDED)

STARTERS

(To share every 4 people)

Carpaccio of Local Tomato with Avocado & Smoked Eel

Foie Ingots on Wild Asparagus Confit from Huetor Tájar

Sea Bass Tartar with Red Pepper Chili and Sour Apple Cream

Grilled Octopus on Faux Black Rice & Amontillado Alioli



INDIVIDUAL

(To choose)

Wild Bluefin Tuna Belly from Almadraba

on Cashew Ajoblanco and Falafel

Or

Beef Tenderloin

in Truffled Boletus Edulis Juice & Vegetables



DESSERTS

(Individual)

Chocolate in Textures



DRINKS

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water



88€
person
(CVAT INCLUDED)

STARTERS

(To share every 4 people)

Confited & Grilled Leeks & Flambéed Romesco Mayonnaise

Sautéed Scallops on Cauliflower Cream & Riofrío Caviar



FIRST COURSE

Roasted Cod Loin

with Chorizo Pepper Hummus and Spinach Sauce



SECOND COURSE

Oxtail Timbale

with Noisette Roasted Sweet Potato Cream and Braised Mini Carrots



DESSERTS

(Individual)

Brioche French Toast

with Rice Pudding Cream & Lotus Ice Cream



DRINKS

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water



100€
person
(CVAT INCLUDED)



Menú
ESTRELLAS

STARTERS

(To share every 4 people)

Gravlax Salmon Cubes on Vegetable Crudités with Mint Aroma

Creamy Crab Croquettes with Sea Urchin & Angus Veal Flank
with Truffle Mayonnaise



FIRST COURSE

Wild Bluefin Tuna Belly from Almadraba
on Cashew Ajoblanco and Falafel



SECOND COURSE

Veal Tenderloin
in its Truffled Boletus Edulis & Vegetable Juice



DESSERTS

(Individual)

Orange Mousse
filled with Orange Marmalade & Streusel



DRINKS

White Wine José Pariente. D.O Rueda
Red Wine La Montesa. D.O Rioja
Soft Drink, Beer, Water

