



STARTERS

(Individual)

Kumato Grilled with Soft Goat Cheese Cream & Aged Beef Jerky Corvina Tartare with Red Pepper Chili & Sour Apple

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



FIRST COURSE

(To share)

Wild Red Tuna Tarantelo
with Sweet Potato Cream & Beetroot



MAIN COURSE

(To share)

Angus Bull Ribeye

& Crispy Potatoes



DESSERT

(To share)

Flamed Catalan Cream Millefeuille

DRINKS

Drinks are served since diners arrival until desserts

White Wine Rueda Red Wine Rioja Soft Drinks, Beer, Water







STARTERS

(Individual)

Foie Micut Bar with Toasts

Sea Anemones on Celeriac Cream with Iberian Bacon Veil & Smoked Pork Crackling

Melty Partridge Rice with Fresh Foie & Fresh Truffle



FIRST COURSE

(To share)

Wild Red Tuna Belly

with Cinnamon & Lime Ajoblanco



MAIN COURSE

(To share)

Beef Tenderloin Medallions in its Truffled Juices

with Boletus Edulis & Vegetables



DESSERT

(To share)

Chocolate in Textures

DRINKS

Drinks are served since diners arrival until desserts

White Wine Rueda Red Wine Rioja Soft Drinks, Beer, Water

