Roasted meat & mustard **croquette (unit)** / 3,50

Potato & **Iberian cold meats** salad / 14

Soy marinated **salmon**, horseradish & cucumber / 17

Mackerel, bread & tomato / 15

Roasted aubergine, **smoked sardine**, marmite, crème fraiche and green apple / 18,5

Foie Gras, sweet wine, lemon puree and onion crumble / 20

Caleta **Prawn Carpaccio**, garlic, onion & Jerusalem artichoke purée / 21

Tuna tartare w. '**ajoblanco**' (almond soup) & herring caviar / 25

Deep fried **squid sandwich** / 13

Octopus & cuttlefish Bomb / 16

"Fricandó" & Comté sandwich / 16

Roasted chicken canelloni / 15

Pumpkin rice, **pig's trotters** and smoked eel / 26

Scallops, pork jowl & roasted cauliflower / 26

Monkfish "suquet" with potatoes and wild mushrooms / 29

Skate wing meunière style / 26

Blowtoarched **sea bass**, tender wheat & spinach / 27

Slow cooked **veal cheek**, potato & wine shallots / 26

Slow cooked **lamb terrine**, burnt aubergine & yoghourt / 26

Iberian pork "presa" w. slow cooked 'piquillo' peppers / 26

Dry aged veal meat balls, cuttlefish and crunchy potato / 27

Dry aged beef tartare w. confit egg yolk / 26

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Condensed milk **custard** w. almond ice cream / 8

Lemon pie / 8

Rice pudding, curried pineapple and coconut sorbet / 8

Mascarpone, **basil**, spicy tomato / 8

Bread, chocolate, olive oil & salt / 8

TASTING MENU / 50 per guest
4 savoury dishes, 1 sweet dish.
Served for full table