

WE LOVE THE SEA. FROM THE SEA TO OUR TABLE

Salmon tartare, avocado and pinions	20,00 €
Corvina ceviche, tiger milk and passion fruit	19,00 €
Squid, mango and ginger chutney and roasted red pepper emulsion	23,00 €

FOR DIPPING BREAD IN

Organic eggs:

Fried bites with seared foie, potatoes, boletus mushrooms, and truffle	19,00 €
Broken with Iberian ham	17,00 €

THE LUSH GREEN OF THE VEGETABLE GARDENS

Candied artichokes, foie gras, onion caramelized, Iberian ham and feta cheese	19,00 €
BLoved salad <i>With vinaigrette of pine nuts, peppers, carrots, tomato, cucumber, onion, radish, spinach, arugula and wild greens</i>	16,00 €
Grilled avocado, feta cheese and hazelnut pesto	18,00 €

A HAM OF THOSE THAT TASTE LIKE A KISS

Hand-carved ham served with <i>pa amb tomàquet</i>	
100g	33,00 €
50g	17,00 €

SUPER RICE DISHES

Senyoret Rice with king prawns, squid, and shrimp	25,00 €
Seafood risotto, prawn, scallop and Parmesan	23,00 €

LET'S LOOK AT MADRID TRADITIONS

Gourmet croquettes selection <i>Iberian ham, hake and prawn, chorizo with camember and honey</i>	17,00 €
Suckling pig confit with creamy potato, rosemary and dried apricot sauce	24,00 €

ONCE I CAUGHT A... FISH TO DIE FOR

Sea bass, mushrooms and paprika mashed potaoes	28,00 €
Grilled salmon loin and teriyaki bimi	26,00 €
Corvina in green sauce with clams	26,00 €

OUR MEAT IS IRRESISTIBLE

Steak tartare on braised bone marrow and old-fashioned mustard ice cream	29,00 €
Sirloin from Guadarrama (400g)	29,00 €
Tenderloin from Guadarrama (250g)	32,00 €

Bread service (per person)	1,80 €
----------------------------	--------