



| 0 | Aperitivo | Starter |

| 1 | Primero | First |

Salmorejo Negro , Ajo Blanco y Calamares
Squid Ink Salmorejo, Creamy White Garlic and Grill Baby Squid

Esparrago Blanco, Hinojo, Sanguina y Almendra
White Asparagus, Fennel, Blood Orange and Almond

Judías Kenia, Arenque del Báltico y Papada Ibérica
Kenya Beans, Baltic Herring and Pork Jowl

| 2 | Segundo | Second |

Almejas Gallegas y Caldo de Legumbres
Galician Clam and Vegetable Broth

Salmonetes Fritos, Ceviche Caliente y Gazpacho de Invierno
Fried Red Mullet, Hot Ceviche and Winter Gazpacho

Cigalita, Chalotíña, Americana y Caviar de Cítricos
Crayfish with American Sauce , Baby Shallots and Citric Caviar

| 3 | Tercero | Third |

Chipirón, Acelgas y Kimchy de Fresas
Baby Squid, Chard and Strawberries Kimchy

Atún Rojo, Risotto Escabechado y Albahaca
Red Tuna, Pickled Risotto and Basil

Bacalao Negro, Brandada y Buñuelo de su Ventresca
Black Cod, Brandada and Fritter of its Ventresca

(...)



| 4 | Cuarto | Fourth |

Steak Tartar, Bulgur y Yema Curada
Steak Tartar, Bulgur and Cured Egg Yolk

Vaca Vieja, Ajo Negro y Brócoli
Aged Beef, Black Garlic and Broccoli

| 5 | Pre-postre | Pre-dessert |

| 6 | Y al final | At the end |

Queso de Cabra y Oveja, Higo, Mango y Macadamia
Goat and Sheep Cheese, Fig, Mango and Macadamia

Frutos Rojos, Té Matcha y Galleta de Anís
Red Fruits, Matcha Tea and Anise Cookie

Crème Brûlée de Cítricos, Almendra y Albahaca
Crème Brûlée of Citrus, Almond and Basil

Tabla de Quesos con Maridaje | * |
Cheese Board with Pairing | * |

| * | con suplemento de 10€ sobre el precio del menú
| * | with supplement of € 10 on the menu price

| 7 | Petit Four | Petit Four |

4 pasos | 4 steps | > 65 €

5 pasos | 5 steps | > 80 €

Precio IVA incluido | Price VAT included |
Servicio de Agua y Pan Incluido | Water and Bread Service Included |

Todas nuestras carnes son criadas en libertad
All our meats are raised in freedom

by Begoña Fraire