

Starters

IBERIAN ACORN-FED SHOULDER €16.00

HOMEMADE FOIE TERRINE €14.00

MARINATED SALMON AND CITRUS SALAD €13.50

SAUTÉED VEGETABLES WITH POTATO CREAM AND FOIEGRA €14.500

CREPE FILLED WITH VEGETABLE BECHAMEL €10.50

DUCK SALAD, FOIEGRA, NUTS AND HONEY VINAIGRETTE €15.50

HOMEMADE HAM CROQUETTES €12.00

NAVARRA ASPARAGUS WITH BLACK GARLIC AIOLI €13.00

GRILLED HUELVA PRAWNS €18.00

Seconds

BAKED HAKE WITH CRAB SAUCE €16.00

BAKED MONKFISH WITH REFRIED €18.00

OCTOPUS LEG WITH RED PEPPER, POTATO AND BLACK GARLIC AIOLI €24.00

GRILLED RED TUNA WITH TOMATO AND BASIL JAM €22.00

GRILLED LOBSTER €28.00

DUCK TENDERLOINS WITH PORT SAUCE AND APPLESAUCE €14.50

BEEF SIRLOIN WITH GRILLED FOIE ESCALOPE €24.50

BEEF SIRLOIN WITH PIQUILLO PEPPERS	€20.50
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Desserts

CHEESECAKE WITH RASPBERRY ICE CREAM	€5.00
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TIRAMISU WITH CHOCOLATE ICE CREAM	€5.00
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GREEK YOGURT GLASS WITH BRICK AND RED BERRIES	€5.00
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HAZELNUT BISCUIT WITH CHOCOLATE SAUCE	€6.00
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CHOCOLATE COULANT WITH PASSION FRUIT ICE CREAM	€7.00
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COCONUT FRENCH TOAST WITH MANGO SAUCE	€7.00
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LEMON LIME SORBET WITH CAVA	€7.00
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RONCAL CHEESE WITH QUINCE AND WALNUTS	€8.00
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