

OUR CHEF'S SUGGESTIONS (Subject to availability)

Salted red prawns (100g) (2)	10€
Ebro Delta wild mussels with marinara sauce (12)	12€
Hand cut Iberian <i>bellota</i> ham shoulder and coca bread with spread tomato (1)	19€
Oysters <i>gillardeau</i> n2 (1u) (13)	4,5€
Chicken and wild mushrooms <i>croquetas</i> (5u) (1,7)	8€

STARTERS

Red prawn carpaccio, pickled chanterelles, <i>jalapeños</i> , avocado cream (2,12) 🌶️	12€
Steak tartare on beef marrow (3,10,12)	18€
Cod loin, burrata, candied cherry tomatoes, spinach, prune puree on crispy sourdough (4,7,12)	12€
Foie gras filled figs, raspberry purée, PX reduction, caramelized onion (12)	14€
Cod <i>kokotxas</i> , Carril clams, chanterelles (2,4,12)	15€
<i>Escalivada</i> filled ravioli, roasted pumpkin, parmesan cuts (1,4,12) 🌱	15€

RICE AND PASTA

Rice with red prawns (2,4,9,13)	22€
Seafood Paella (Min 2 people) (2,4,13)	18€
Black rice with seafood (Min 2 people) (2,4,13)	18€
Seafood <i>fideuà</i> with aioli (Min 2 people) (1,2,4,7,13)	18€
Dry rice with yellow foot, snails, rabbit terrine with fine herbs (8,9,12) Option 🌱	16€

FISH

Hake in mushrooms pil pil sauce, autumn vegies, octopus (2,4)	20€
Confit sea bass with fake pork trotter skin, sweet potato parmentier, mussel sauce (4,12,13)	18€

MEAT

Veal cheek ravioli, goat cheese, beef broth with fine herbs (1,9,12)	16€
Lamb terrine with chicken skin crust, <i>Idiazábal</i> cream, pear puree, summer truffle, broccoli tempura (6,7,12)	18€
T-bone steak (1kg) with potatoes, <i>Padrón</i> peppers and cabbage with <i>salmorejo</i> emulsion (1,12)	70€

DESSERTS

Seasonal fruit	4€
Homemade pastry of the day	8€
Ice cream and sorbets	6€
<i>Valencià</i> (natural orange juice with vanilla ice cream)	7€

Contains:

