



M E N U

SPRING

85 €

We use seasonal products, to elaborate an each menu base on the dishes that marked our identity and they are part of the history of our home.



M E N U

MOON

100 €

The Moon influences nature by marking the rhythm of the harvest, that 's why, each **New Moon**, we renew the menu to offer you our most personal cuisine, made with the best products that each moon phase offers us.



M E N U

MADE TO MEASURE

65 €

Select from our menus, the dishes that you want to enjoy individually

Two half starters *One main course Dessert



M E N U

A TRIBUTE

125 €

“Have a tribute” that the cooking team show you the best

The menus can go with a wines seleccion by our sommeliers

<i>Menu Spring</i>	<i>45 €</i>
<i>Menu Moon</i>	<i>60 €</i>
<i>Menu A Tribute</i>	<i>75 €</i>

EVERY MENUS INCLUDED: 10% IVA

NATURAL WATER SERVICE AND ARTISAN BREAD OF OWN ELABORATION.

THE CHOICE MENU WILL BE SERVED TO ALL PERSON OF THE TABLE.

THE MENUS CAN UNDERGO VARIATIONS, BECAUSE THE WORK WITH SEASON PRODUCTS.

BEFORE ANY INTOLERANCE OR ALLERGY, REPORT TO OUR TEAM WE WILL PREPARE A CUSTOMICED MENU.



M E N U

SPRING

GARDEN BITES

PICKLED VEGETABLES AND TROUT CURED IN SALT

ASPARAGUS WITH QUINOA AND TOAST GARLIC MAYONNAISE

PEAS WITH SQUID

BLACK LENTILS WITH ELL AND PICKLES

* HAKE "COCOCHAS" ROASTED OVER VINE SHOOTS

*HARD VEAL 'S LOIN, OLIVE OIL AND "AÑANA'S" SALT

* PIGEON IN THREE SECUENCES

PEAR FROM MONCALVILLO TO WINE

SWEET HOMAGE



M E N U

JUNE MOON

GARDEN BITES

3th june to 1th july

SARDINES PICKLED WITH WHITE GARLIC AND VEGETABLES

NATURAL ASPARAGUS WITH ICE CREAM

TEAR PEAS WITH HAKE "PIL PIL"

BROAD BEANS WITH EGG YOLK, MUSHROOMS AND DEWLAP

GRILLED ARTICHOKE WITH POTATOE AND SMOKED CHEESE

"COLMENILLAS" STEW WILD ASPARAGUS AND DUCK FOIE-GRAS

* GRILLED TURBOT WITH SPINACH AND CHICKPEA

* NECK OF LAMB WITH MUSHROOM AND ITS SAUCE

* GRILLED VEAL, CARROT, ONION AND LOCAL HERB

MAYATA AND VINEGAR

THYME, CUCUMBER ALMONDS AND TONKA BEAN

HONEY, CHEESE AND WALNUTS