



M E N U

## AUTUMN

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.



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## 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.



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## MADE TO MEASURE

65 €

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

Two half starters      \*One main course      Dessert



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## A TRIBUTE

125 €

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

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*The menus can go with a wines seleccion by our sommeliers*

<i>Menu Autumn</i>	<i>45 €</i>
<i>Menu Moon</i>	<i>65 €</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.



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## AUTUMN

GARDEN BITES

MUSHROOMS AND TRUFFLE

BORAGE, SQUID AND POTATOES

PEPPERS WITH EGG AND WILD MUSHROOM

BLACK LENTILS WITH EEL AND PICKLED

AUTUMN MUSHROOMS

\* HAKE "COCOCHAS" ROASTED OVER VINE SHOOTS

\*HARD VEAL 'S LOIN, CARROT AND LOCAL HERBS

PEAR FROM MONCALVILLO TO WINE

SWEET HOMAGE



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## NOVEMBER MOON

28<sup>th</sup> OCTOBER to 26<sup>th</sup> NOVEMBER

GARDEN BITES

CELERY-TURNIP, ESCAROLE, FENNEL AND APPLE

CHARD, POTATOE AND HAM

PUMPKIN AND "NISCALO"

AUTUMN MUSHROOMS

\* CURED HAKE WITH LEEKS

\* SEA BASS WITH STEW CABBAGE

\* "REBOZUELO" AND PIGEON

PORK SWEETBREAD "*ALTANERA*" WITH PEPPERS

\*PIGLET, "KALE" CABBAGE AND BOLETUS

GREEN PEPPER, OXALIS AND APPLE

PUMPKIN AND ROASTING

RED FRUITS, COCOA, TORREFACTS, ALMOND AND SPICES