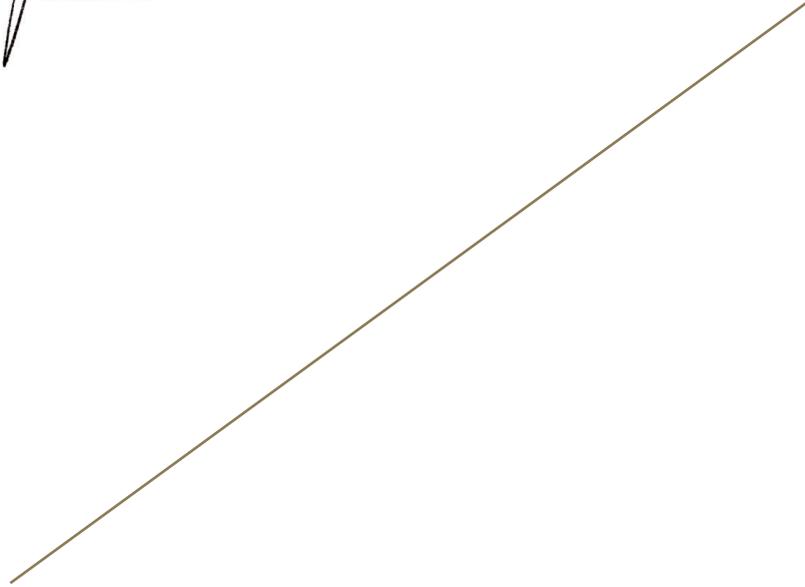


*“Cuisine is art.
And as such it has to communicate,
provoke and excited, for good or for bad.
It cannot leave you indifferent”*

Ramón



Under a lactic cloak, artichokes , gelée of Iberian hams and sardines .	42
Brioche filled with garlic toffee, roasted pigeon and parfait. The Liliaceae that the garden gives. Consommé of pigeon and “oloroso” wine.	45
A provocation: Jurassic oyster with white chocolate; bone marrow with palm and endives.	45
White asparagus flower with morels mushrooms , the crown of the rooster. Velouté of foie and duck.	43
French-rack of Rabbit , “Sofrito” with snails and the best of the chicken. Multi-colored Ratatouille	45
Squid filled with a Spanish sausage “butifarra del perol”; essence of “Callos a la Madrileña” ; fresh cheese and slices of celery-turnip.	43
Spanish lobster cooking in two times; the trunk with peas, cod tripe and artichokes of Jerusalem . The head in charcoal with kombu seaweed.	55
Grilled scorpionfish with fregola and medlars in green sauce; marine bordelaise; micro carrots with green curry.	48
The Galician Veal: A sheet cheek of beef with pickles; Sweetbread with summer truffle; “Torrezno”: a crunchy beef.	55
Lamb shoulder with battered cacao beans and roasted cashew nuts, bechamel of “sobrasada”, herbs and stems of romaine.	55
Three roasted meats “canelonni” with mushrooms and micro vegetables.	40
Our selection of 5 cheeses refined with their jams and contrasts.	25
Sweet moment : sequence of small sweet bites	25

THE MENUS



*Technique is what you learn for a dish, conceived as a story, make a sense.
It is always at the service of the product and the feeling for the speech and
the gastronomic proposal flow smoothly and continuously.
Surrender and let us seduce you.*

EXPERIENCE MENU

20 moments divided as stories in each course.

Price per person: 150

With wine pairing (70): 220

THE HOMAGE: GRAN FRX

A soft and continuous trip through our universe
in 25 moments.

Price per person: 180

With wine pairing (90): 270

Every menu has a different length. As we want you to enjoy them properly, our menus must be ordered only until 14:45 and 21:45 during the lunch and dinner services. Out of these times you can choose the dishes "à la carte". The menus must be served for the whole table and it will be conformed from "à la carte" dishes.

SEVERAL BITES TO START

Mimetic stone of manchego cheese, walnuts and truffle.

Baby prawns cones.

Pumpkin, orange and smoked saffron croquette.

Cruji shiso with pickled mussels.

From Madrid to heaven: Cocido 2.0.

Venus margarita cocktail.

The onion that wanted to be tuna.

Souffle bread with ham and caviar.

Oveo: Parisian mushrooms, truffle and sea urchin.

MAIN COURSE

A wink of the tradition: three roasted meats cannelloni.

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“Socarrat”:

Red prawn and “confit” duck. Inside a lime a marinated.

“A la piedra” vegetables tartare.

DESSERT

Sweet time.

Available from Tuesday to Friday at lunch service.

Price per person: 69 euros | Included: glass of cava and coffee | Water and bread service included | VAT included