

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