

SEVERAL BITES TO START

Mimetic stone of idiazabal cheese and tender pistachio.
Baby prawns' cones.
Venus pisco pear.
Citrus, Eel and Almonds with form of a cold bonbons.

The tuna that want to become an eggplant.
"La calçotada": Spring Onion and "Romesco" sauce.
Squid and shiso like a sandwich.

Oveo: Parisian mushrooms, truffle and sea urchin.
The "cacereña" olive, caviar and Iberian pork.

THE MENU

Solefish in a black dress with green pods and zucchini, Seaweed
suquet like a trip to Thailand.

Three roasted meats "canelonni" with mushrooms
and micro vegetables.

Sweet Moment.

CELLER

Burbujas by FRX D.O. Cava.
White Wine
Red Wine

Available only from Tuesday to Friday (non-holidays) in lunch service

Price per person: 125 euros | Includes water, bread and oil service | Coffee service included | VAT included

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Squid and shiso like a sandwich.

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The “cacereña” olive, caviar and Iberian pork.

THE MENU

Porcini Mushroom and tuber melanosporum Cookie with sweet garlic.

Solefish in a black dress with green pods and zucchini,

Seaweed suquet like a trip to Thailand.

Confit Iberian suckling pig with “coca de chicharrón” and peppers.

Sweet Moment.

Wine and drinks are not included

Price per person: 125 euros | Includes water, bread and oil service | Coffee service included | VAT included



MENU 3

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Baby prawns' cones.
Venus pisco pear.
Citrus, Eel and Almonds with form of a cold bonbons.

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"La calçotada": Spring Onion and "Romesco" sauce.
Squid and shiso like a sandwich.

Oveo: Parisian mushrooms, truffle and sea urchin.
The "cacereña" olive, caviar and Iberian pork.

THE MENU

Porcini Mushroom and tuber melanosporum Cookie with sweet garlic.

Cod Tripe Omelette with Santa Pau beans, ratatouille and olives.

Solefish in a black dress with green pods and zucchini, Seaweed suquet like a trip to Thailand.

Confit Iberian suckling pig with "coca de chicharrón" and peppers.

Sweet Moment.

Wine and drinks are not included

Price per person: 140 euros | Includes water, bread and oil service | Coffee service included | VAT included



MENU 4

SEVERAL BITES TO START

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Baby prawns' cones.

Venus pisco pear.

Citrus, Eel and Almonds with form of a cold bonbons.

The tuna that want to become an eggplant.

“La calçotada”: Spring Onion and “Romesco” sauce.

Squid and shiso like a sandwich.

Oveo: Parisian mushrooms, truffle and sea urchin.

The “cacereña” olive, caviar and Iberian pork.

THE MENU

Perfect of artichokes, crab, truffles and fennel.

Surprise truffle with romaine, stranger herbs. Potato Puff pastry
with anchovies and truffle.

Socarrat rice with red king prawn, cream chard with smoked bacon.

Solefish in a black dress with green pods and zucchini, Seaweed
suquet like a trip to Thailand.

Confit Iberian suckling pig with “coca de chicharrón” and peppers.

Sweet Moment.

Wine and drinks are not included

Price per person: 150 euros | Includes water, bread and oil service | Coffee service included | VAT included



CELLAR

Suggestion of our Sommelier

CELLAR Nº1

Burbujas by FRX D.O. Cava.
Fraga do Corvo D.O. Monterrei
Cair Cuvée D.O. Ribera del Duero.

25 euros

CELLAR Nº2

Burbujas by FRX D.O. Cava.
Quintaluna D.O. Rueda
Contino Reserva D.O.C. Rioja

35 euros

CELLAR Nº3

Burbujas by FRX D.O. Cava.
Fransola. D.O. Penedès
Mauro V.T. Castilla y León
Finca Antigua Dulce D.O. La Mancha

55 euros

The reference of the wines may change

Price per person | VAT included