

MENU 1

SEVERAL BITES TO START

Baby prawns' cones.
Pumpkin, orange and smoked saffron croquette.
Mimetic stone of idiazabal cheese and tender pistachio.

Cruji shiso with pickled mussels.
Venus margarita cocktail.
From Madrid to heaven: Cocido 2.0.

The onion that wanted to be tuna.
Oveo: Parisian mushrooms, truffle and sea urchin.
Souffle bread with pork belly and caviar.

PLATOS

Grilled scorpionfish with fregola and medlars in green sauce; marine bordelaise;
micro carrots with green curry.

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

Sweet Moment.

BODEGA

Burbujas by FRX D.O. Cava.
Vino Blanco: Fraga do Corvo D.O. Monterrei
Vino Tinto: Senda de los Olivos D.O. Ribera del Duero

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

MENU 2



SEVERAL BITES TO START

Baby prawns' cones.
Pumpkin, orange and smoked saffron croquette.
Mimetic stone of idiazabal cheese and tender pistachio.

Cruji shiso with pickled mussels.
Venus margarita cocktail.
From Madrid to heaven: Cocido 2.0.

The onion that wanted to be tuna.
Oveo: Parisian mushrooms, truffle and sea urchin.
Souffle bread with pork belly and caviar.

PLATOS

The study of the tomato 2019. Ten years looking for the DNA of the tomato: the seed, the flavor, the contrast, the provocation, the combination and the product.

Cod like in the "Freixa Tradició".

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

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

SEVERAL BITES TO START

Baby prawns' cones.
Pumpkin, orange and smoked saffron croquette.
Mimetic stone of idiazabal cheese and tender pistachio.

Cruji shiso with pickled mussels.
Venus margarita cocktail.
From Madrid to heaven: Cocido 2.0.

The onion that wanted to be tuna.
Oveo: Parisian mushrooms, truffle and sea urchin.
Souffle bread with pork belly and caviar.

THE MENÚ

The study of the tomato 2019. Ten years looking for the DNA of the tomato: the seed, the flavor, the contrast, the provocation, the combination and the product .

A touch of the Spanish lobster in the flames of branches; pinenuts "carbonara", egg yolk with "sobrasada"; Iberian crunchy beef: "Torrezno". Cappuccino with essence of Spanish lobster and smoked bacon.

Grilled scorpionfish with fregola with medlars in green sauce; marine bordelaise; micro carrots with green curry.

The Galician Vea: a sheet cheek of beef with pickles; Sweetbread with summer truffle; The cow that smiles: "Torrezno": a crunchy beef.

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

Baby prawns' cones.
Pumpkin, orange and smoked saffron croquette.
Mimetic stone of idiazabal cheese and tender pistachio.

Cruji shiso with pickled mussels.
Venus margarita cocktail.
From Madrid to heaven: Cocido 2.0.

The onion that wanted to be tuna.
Oveo: Parisian mushrooms, truffle and sea urchin.
Souffle bread with pork belly and caviar.

THE MENÚ

The study of the tomato 2019. Ten years looking for the DNA of the tomato: the seed, the flavor, the contrast, the provocation, the combination and the product .

A touch of the Spanish lobster in the flames of branches; pinenuts "carbonara", egg yolk with "sobrasada"; Iberian crunchy beef: "Torrezno". Cappuccino with essence of Spanish lobster and smoked bacon.

A thought of a tuna stew: the belly and the loin cooked in two ways, with pil pil of sea roe and crunchy creamy potatoes.

Grilled scorpionfish with fregola and medlars in green sauce; marine bordelaise; micro carrots with green curry

The Galician Vea: a sheet cheek of beef with pickles; Sweetbread with summer truffle; The cow that smiles: "Torrezno":a crunchy beef.

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