
TASTING MENU 75**FIRST COURSE**

Salmorejo with roasted peppers, Iberian pork crumbles and quail's egg G|C|H

SECOND COURSE

Leek confit in noisette butter with almonds and cured egg yolk FS|H|L

THIRD COURSE

Seasonal vegetable risotto G|L|A|AJ

FOURTH COURSE

Grilled sea bass with beurre blanc and seasonal vegetables L|P|M|SF

FIFTH COURSE

Oxtail meatballs with creamy potato and snow peas G|L|H|AJ|SF

DESSERT

Baked apple with vanilla cream and salted caramel G|L|H|FS

WINE PAIRING BY OUR SOMMELIER 29

SUGGESTIONS

Salmon, passion fruit and avocado tartare P|AJ|M|S|SJ 23

Iberian secreto rice and boletus mushrooms AJ|C|L 29

Hake with kimchi garlic sauce and vegetables AJ|P|S|SJ 35