



APPETIZERS

Creamy Beef Croquettes (Unit).....	2,5€
Burrata with Tomato Confit, Black Olive and Basil	8€
Natural Oyster (Unit).....	4,5€
Oyster with Apple and Oil Caviar (Unit).....	5€
Grilled Razor Clams with Kimchee Mayonnaise.....	14€

STARTERS

Andalusian Salmorejo with air of Caramelized Honey.....	10€
Andalusian Squid with Citrus Alioli.....	14€
Salmon Tartar with Apple and Fennel.....	15€
Coca Escalivada with Caramelized Foie.....	10€
Caesar Salad.....	12€

FISH

Grilled Sea Bass with Aubergine Purée, Kale & Mediterranean Herb oil.....	28€
Grilled Turbot, Textured Celeriac and Chervil with Smoked Rice Sauce.....	22€
Fried Sole / Red Mullet with Special Hollandaise	24€
Fried Lobster with Potatoes, Eggs and Spring Garlic	30€

MEAT

Sirloin Steak Tartare with Green Mustard Butter on Puff Pastry.....	18€
Grilled Matured Cow Steak & a Cane Bone, Truffled Potato and Marrow....	40€
Low Temperature Suckling Pig Shoulder in Pork Sauce and Roasted Potato with Mediterranean Herbs.....	28€
Beef Steak Matured on the Grill Accompanied by Spicy Fries.....	25€

DESSERTS

Chef's Specialty Cheesecake.....	7€
Peppered Strawberries with Homemade Vanilla Ice Cream.....	7€
Special Catalan Cream.....	7€