

**Tasting Menu**  
(only available for complete table)

Seafood croquettes

\*

Pink tomato salad with pickled tuna belly

\*

Sushi & sashimi tasting

Flamed scallop and iberico pork jowl Nigiris; Tuna, tuna belly and wild salmon  
Sashimi & Quail egg and white truffle pate Gunkan

\*

Crispy lobster fritter with basil pesto

\*

Tuna tartare from Barbate

\*

Glazed rib

glazed with BBQ sauce made with Lamb's Navy Rum.

\*

Cherry and orange sorbet

**Dessert**

Millefeuille

filled with cream and berries

Price per person: 80,<sup>00</sup> € VAT included

Non-included beverages

**LUX**  
M A D R I D

**A GASTRONOMIC JOURNEY AROUND THE WORLD**

**SUSHI & SASHIMI**

**SASHIMI**

TUNA	24.00
TUNA BELLY	30.00
WILD SALMON	22.00
TUNA, TUNA BELLY AND WILD SALMON	34.00
TUNA, TUNA BELLY, WILD SALMON, FLAMED SCALLOP AND SEA BASS	40.00

**NIGIRIS (2 UNITS)**

TUNA	9.00
TUNA BELLY	10.00
WILD SALMON	9.00
FLAMED SCALLOP	9.00
IBERICO PORK JOWL WITH SHICHIMI	8.00
NIGIRI SELECTION	24.00

**Maguro-Sake:** tuna, wild salmon and flamed scallop or **Toro-Hotategai:** tuna belly, flamed scallop and pork jowl. 2 Pieces of each.

**MAKIS (8 UNITS)**

MAGURO AKAMI	13.00
NEGITORO KIMCHI	14.00
WILD SALMON	12.00
MAKIS TASTING (4 PIECES OF EACH)	18.00

**URAMAKI**

CALIFORNIA (8 pieces)	18.00
CALIFORNIA MI SHOKU (8 pieces)	22.00
KING PAWNS & LEEKS TEMPURA (10 pieces.)	18.00

**GUNKAN\* (2 UNITS)**

QUAIL EGG AND WHITE TRUFFLE PATE	9.00
STEAK TARTAR WITH QUAIL EGG	9.00

**TEMAKI\***

SPICY TUNA (piece)	9.00
--------------------	------

\*: Only served in the restaurant.

All of the raw fish in our dishes has been deep frozen for at least 72 hours.

Ask for information about allergens.

VAT is included

## STARTERS

IBERIAN ACORN HAM **28.00**

Selected ham with at least four years of cure.

OYSTER TRILOGY (2 PIECES OF EACH) **27.00**

Oyster tasting: Galician flat oyster, Fine de Claire oyster n° 3 and Utah Beach oyster n° 3 from Normandy.

OSCIETRA CAVIAR (30 G.) **90.00**

Delicate nutty aromas and fruity taste.

RUSSIAN SALAD **12.80**

The creaminess of potato and homemade mayonnaise with the best tuna.

RED PRAWN CARPACCIO **25.00**

A unique version of filleted red prawn in a garlic sauce with a light pickled mustard seed vinaigrette and a hint of dry red chili.

WILD SALMON TARTARE **20.00**

Fresh salmon chopped to the moment with a touch of Asian seasoning that won't leave you indifferent.

CRISPY LOBSTER FRITTER WITH BASIL PESTO **29.00**

Robuchon-style lobster wrapped in filo pastry with a touch of basil, pistachio and a tomato reduction.

SEAFOOD CROQUETTES (6 PIECES) **15.00**

Crunchy béchamel and red prawn croquettes.

TIGER PRAWN TEMPURA **22.00**

Chopped, fried in tempura batter and topped with a creamy spicy sauce.

GRILLED OCTOPUS WITH POTATO FOAM **25.00**

A traditional combination with an intense sea flavour, tender octopus legs and the softness of the potato in a light foam.

## VEGETABLES

FRESH GUACAMOLE AND TOTOPOS **15.00**

Fresh avocado mashed in a mortar served with handmade fried corn tortillas.

BURRATINA WITH ARUGULA AND TRUFFLE DRESSING **16.50**

Salad with the strength of micromezclum and the arugula combined with a tempered burratina and soft truffle dressing.

PINK TOMATO SALAD WITH PICKLED TUNA BELLY **18.00**

Barbastro pink tomato with bluefin tuna belly pickled at home.

ARTICHOKE TRILOGY **14.50**

Artichoke confit served with fleur de sel and extra virgin olive oil, with anchovy and egg yolk confit in oil.

RATATOUILLE. A journey through Provence **12.50**

French-style ratatouille with sautéed courgette and aubergine served over onions, peppers and tomatoes cooked with saffron.

Bread and snacks: 2,75 €

## PASTA & EGGS

LASAGNE OF OX, FOIE AND MUSHROOMS **24.00**

Thin layers of fresh pasta stuffed with beef cooked with vegetables and the touch of mushrooms and foie gras with soft béchamel sauce.

CREAMY OMELET OF FOIE AND MOREL MUSHROOM **20.50**

Creamy omelette stuffed with fresh foie, caramelised Morel mushroom duxelle and chives.

FRIED GARLIC SCARLET SHRIMP **22.00**

Freshly cooked scarlet shrimp with garlic and parsley served over fried potatoes, free-range eggs and Ibérico bacon.

## STEWES

HARICOT BEANS WITH SPIDER CRAB MEAT **17.50**

Traditional stew of tender haricot beans with the refined touch of a slow cooking in substantial seafood broth.

FISH AND LOBSTER SUQUET **35.00**

All the flavor of the sea in a diversity of fish and the strength of lobster. A flavor that's always up to date.

STEWED POTATOES WITH SCARLET SHRIMPS **20.00**

Large, juicy pieces of fried potatoes cooked in a delicious scarlet shrimps stew.

## FROM SEA

XXL SCARLET SHRIMP **38.50**

Giant shrimp roasted in knucklebone with its marrow and a translucent veil of Ibérico pancetta. A dish to eat with your hands.

TUNA TARTARE **25.00**

Almadraba tuna from Barbate dressed with shiso sauce.

WILD TURBOT IN GREEN SAUCE WITH PARSLEY CAVIAR **35.00**

Wild turbot cooked in a traditional green sauce with wink of rebellion.

GRILLED SOLE **29.00**

Sole of the Cantabrian Sea with boiled potato and roasted tomatoes, in very fine vinaigrette.

ROASTED MONKFISH (2 people). Per person **28.00**

Monkfish from the Cantabrian coast with boiled potatoes and roasted tomato in a delicious vinaigrette.

ROASTED SEA BASS (2 people). Per person **26.00**

Sea bass from the Doñana estuary with boiled potatoes and roasted tomato in a delicious vinaigrette.

## FROM MEADOWS

VEAL CHEEKS STEWED WITH VEGETABLES **20.00**

The softness of the cheek of veal cooked as usual, on the very slow fire of the stew.

GLAZED RIB **24.00**

Glazed beef rib confit cooked at a low temperature and glazed with BBQ sauce made with Lamb's Navy Rum. To be eaten with your hands.

STEAK TARTARE **24.00**

Firm, delicious beef sirloin and shoulder collar, delicately seasoned.

MEADOW BEEF TENDERLOIN **27.50**

Grilled or in pink pepper sauce.

BEEF LOIN (500 G.) **44.00**

Aged Simmental beef (6+ years) with purple potato chips.

RIB EYE STEAK (2 people). Per person **34.00**

Cut Simmental beef breed, dry-aged during 30 days.