

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

Seafood croquettes

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Pink tomato salad with pickled tuna belly

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Variegated scallop gratin  
with iberian ham and caramelized onion

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Vichyssoise, caviar and egg

\*

Tuna tartare from Barbate

\*

Glazed beef rib  
with BBQ sauce made with Lamb's Navy Rum

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Cherry and orange sorbet

**Dessert**

Millefeuille  
filled with cream and berries

Price per person: 80,00 € VAT included

Non-included beverages


**STARTERS**

IBERIAN ACORN HAM	28.50
CRISPY BREAD WITH NATURAL TOMATO AND VIRGIN OLIVE OIL	3.50
OSCIETRA CAVIAR (30 G.)	95.00
LA MAQUINA POTATO, TUNA AND MAYONNAISE SALAD	12.80
RED PRAWN CARPACCIO	25.00
SEAFOOD CROQUETTES (6 PIECES). Crujientes croquetas de suave bechamel y gamba roja.	15.00
FRIED SQUID WITH LIME MAYONNAISE	18.50
GRILLED OCTOPUS WITH POTATO FOAM	25.00

**FROM THE COAST**

OYSTER TRILOGY (2 PIECES OF EACH). Galician flat oyster, Fine de Claire oyster n° 3 and Utah Beach oyster n° 3 from Normandy.	24.00
GALICIAN BAKED SCALLOP	13.50
GRILLED RAZOR CLAMS	18.00
VARIEGATED SCALLOP GRATIN WITH IBERIAN HAM AND CARAMELIZED ONION	17.00
WHITE PRAWN Grilled or boiled (100 G.)	15.50

**VEGETABLES**

VICHYSOISE, CAVIAR AND EGG. Solidarity dish* 	16.50
SALMOREJO (THICK TOMATO-BASED COLD SOUP)	12.50
BURRATINA WITH ARUGULA AND TRUFFLE DRESSING	16.50
PINK TOMATO SALAD WITH PICKLED TUNA BELLY	18.00
ARTICHOKE TRILOGY. With fleur de sel and extra virgin olive oil, with anchovy and egg yolk confit in oil.	14.50

Bread and snacks: 2,75 €

\* Every time you order this dish, we will donate one euro to the Querer Foundation. 

Ask for information about allergens.

**PASTA & EGGS**

LASAGNE OF OX, FOIE AND MUSHROOMS	18.00
CREAMY OMELET OF FOIE AND MOREL MUSHROOM	20.50
FRIED GARLIC SCARLET SHRIMP. Served over fried potatoes, free-range eggs and Ibérico bacon.	22.00

**FROM SEA**

BLUEFIN TUNA TARTARE	26.00
BLUEFIN TUNA BELLY WITH PIQUILLO BILBAINE SAUCE	34.00
GRILLED WILD TURBOT	35.00
GRILLED SOLE FROM THE CANTABRIAN SEA	29.00
ROASTED SEA BASS (2 people). Per person	26.00
ROASTED MONKFISH (2 people). Per person	28.00

**FROM MEADOWS**

GRILLED SUCKLING LAMB CUTLETS	22.50
IBERIAN PORK MEATBALLS	18.00
GLAZED BEEF RIB	24.00
STEAK TARTARE (Of beef sirloin and shoulder collar)	24.00
MEADOW BEEF SIRLOIN. Grilled or in pink pepper sauce.	29.00
GRILLED BEEF LOIN OF SIMMENTAL BREED. (400 g.)	32.00
RIB EYE STEAK (2 people). Per person	34.00

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

VAT is included