

4	Beet salmorejo with shrimp, pickled veil and cheese powder	16 / Incl
4	Smoked eel Russian style salad on "Causa limeña" slightly spicy	17 / Incl
	Acorn-fed cured Iberian Ham	28 / 10
4	Galician sirloin steak tartar with kalamata olive bread toasts	19 / 1
4	Local red tuna tartar over "Ajoblanco" soup with grape	21 / 3
	Variety of homemade croquettes	14 / Incl
4	Local season vegetables with acorn-fed cured Iberian Ham	16 / Incl
4	Egg yolk cream topped with herbs and bacon, hints of beetroot and cheese	15 / Incl
4	Grilled scallops with a pea toffee, coral juice and fennel air	23 / 5
1	"Mare e Monti" Carabinero Puntalette with Iberian pork	22 / 4



SHARING HAPPINESS

Dishes with this symbol can be divided into two plates. Supplement 3 €



RICES

Our Farmer vegetable "paella"	19 / Incl
Red shrimp and Seafood "paella "señoret" style	31 / 7
Rice from the Dehesa, Iberian pork with apple	22 / Incl
Black rice with cod, hints of cauliflower and citrus	22 / Incl
Mushroom and duck risotto	24 / Incl
Rice Casserole with fish and seafood	28 / 4

FISHES

Canarian local fish on a tomato and piquillo jam, parsnip	
puree and kefir and coconut sauce	24 / Incl
Cod confit with carrot pilpil and "Txangurro"	25 / 1
Skewered hake sliced into thin slices of bacon, iodized	
salmon roe sauce, Choi pack and crunchy spinach and	
seaweed	26 / 2
Crispy sea bass over black potato wedges lemon and	20//
"Mojo Verde"	28 / 4



Galician cow loin 45 Dry Aged	68/kg / 26/kg
Tournedó Rossini	36 / 12
Lamb terrine, bones of fresh pasta with herbs duxelle and truffle celery puree	19 / Incl
Crispy suckling pig with roasted pepper chutney, pineapple and apple jam	21 / Incl

Ask our team if you want to accompany your meal with any of our sauces or side dishes of the day



Warm pistachio cake, vanilla ice cream and jenjibre cream	9/2
Mimetic lemon stuffed with champagne sorbet, gin and basil and lime ice cream	8 / Incl
Ice cacao sponge with whiskey ice cream, granita, mint and green beans.	8 / Incl
Cheese selection of "Martin Berasategui"	15 / 8

Selection of bread, butter and appetize 4 € per person

*Incl. Dishes included in MP (half board)

Prices in €, Vat Incluided

If you require any special diet or have any questions about food allergies, e.g. nuts, our staff will be happy to assist you with the choice of menu