

EMOTION

Amuse Bouches

Green Apple Gazpacho
Oyster Pearl | Bergamot
Cucumber | Dill | Boquerones
Beef Tatar | Aioli
Octopus Gallega
Bacalhau Brandade
Chicken Piri-Piri
Crustaceans Tortilla
Duck Liver | Mango | Licorice

Bread

Focaccia | Mediterranean Buffalo Butter
Grissini | Lardo
Green Olive

Menu

Tuna Toro | Beetroot | Feta | Capers | Sardine Consommé

Scallops | Olive Oil Soup | Melon | Herbage Salad

Sea Bass | Bell Pepper | Cockle | Pata Negra | Tomato

Atlantic Lobster in 2 Courses

Celery | Chives | Imperial Caviar

Polenta | Parsley | Alba Truffle

Iberico | Chipirones | Beans | Chorizo | Onion

Black Feather Chicken | Anguilla Eel | Parmesan | Rosemary

Coconut | Pineapple | Vanilla Ice Cream

Petit Four

Caneles | Cardamom | Rum
Mocha Macaron | Tonic | Pine nuts
Amarena | Mascarpone | Thyme
Aromatic Ganache Praline
Brownie | Orange | Whisky

8 Course Menu 180 € - Wine Paring 120 €

7 Course Menu 165 € - Wine Paring 105 €

6 Course Menu 150 € - Wine Paring 90 €