

EMOTION

Amuse Bouches

Green Apple Gazpacho
Oyster Pearl
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

Rock Crabs | Carrot | Blood Orange | Olive
Tuna Toro | Beetroot | Feta | Capers | Sardine Consommé
Scallops | Olive Oil Soup | Melon | Herbage Salad
Atlantic Lobster | Celery | Chives | Imperial Caviar
Sea Bass | Pata Negra | Tomato | Bottarga | Basil
Iberico | Chipirones | Potato | Chorizo | Onion
Black Feather Chicken | Shrimps | Bell Pepper | Paella Jelly
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 €