

### Starters

- ❖ *Carrot cream with a touch of ginger and crispy spheres of goat cheese with Italian tomatoes.*
- ❖ *Fried chicken salad, tempura avocado, nuts and citrus vinaigrette.*
- ❖ *Crep filled with spinach and prawns, leek sauce confit in butter and jerky chips.*
- ❖ *Sautéed mushrooms with egg at low temperature, roasted potato parmentier and black truffle aromas.*
- ❖ *Veal ravioli in creamy mushroom sauce and Idiazábal tile.*

### Mains

- ❖ *Grilled sea bass with tomato jam and zucchini sauce.*
- ❖ *Hake with olive tapenade, roasted peppers and cava sauce.*
- ❖ *Seafood bouillabaisse with fish and emulsified with coconut milk.*
- ❖ *Roast knuckle 12 hours with fermented Chinese cabbage and sweet potato tear with cumin.*
- ❖ *Turkey on skewer with jasmine rice and yellow curry sauce.*
- ❖ *Beef chop suey and vegetables with sautéed noodles.*

### Desserts

- ❖ *Selection of natural fruits.*
- ❖ *Sorbet to the sparkling wine.*
- ❖ *Homemade caramelized "torrija" with white chocolate soup and nougat ice cream.*
- ❖ *False apple on cocoa soil, apple dice in three flavors and apple ice cream.*
- ❖ *Glass of lemon cream with caramelized biscuit, meringue rocks and slices of red grapes and wild berries.*

***Executive Menu: Starter + Main + Dessert or Coffee  
(Water And Young Wine included): € 20***

Pack Cava (2 Cups).....2.50 € (Supplement)

### **\* DIETARY MENU**

**\* Valid from Monday to Friday**

*\* The handcrafting in our kitchen involves the handling of all allergens to declare according to Regulation (EU) 1169/2011, if you require information corresponding to each dish, please ask our service staff.*