

TASTING MENÚ

Seaweed butter with sea urchin
French oyster with purple corn “leche de tigre”
Small scallop with “Vizcaína” sauce
Grilled razor clam with spicy mayonnaise
Corn tofu with marinated mackerel
Red shrimp from the Mediterranean garlic-style
Baby squid with cured Iberian pork sauce
Beans from Santa Pau with Carril clams
“Pil-pil” style cod cheeks
Charcoal grilled turbot
Black Angus rib

DESSERTS

Passion fruit with iced “pisco” sorbet
Hot and cold chocolate

Price per person 110€ VAT included
(Drinks not included)

MENU FOR THE ENTIRE TABLE

Hours of service tasting menu from 13:00
to 15:00 and 20:00 to 22:30