



## STARTERS

CREAM OF FENNEL AND CAULIFLOWER SOUP WHITE GRAPES AND TOASTED ALMONDS	€9.50
OXTAIL CROQUETTES TOPINAMBUR CREAM AND GRANNY SMITH APPLE	€10.50
YELLOWFIN TUNA TARTARE AVOCADO MOUSSE, GRILLED PINEAPPLE, POMEGRANATE, CRISPY EGGS AND RADISHES	€11.50
"MEURETTE" POACHED EGGS POACHED EGGS IN BORGOÑA WINE, SMOKED BACON, SHALLOTS, TUDELA LETTUCE HEARTS, AND BOLETUS	€11.50
EXTRA FOIE GRAS	€5.00
ACORN-FED IBERIAN HAM D.O. "LOS PEDROCHES"	€20.00 ½ €14.00
CAPRESE SALAD WITH PINK TOMATOES MOZZARELLA BURRATA CHEESE, BLACK OLIVES, TOASTED PINE NUTS	€13.50
CAESAR SALAD CHICKEN BREAST, WHITE ANCHOVY, SMOKED BACON, BOILED EGG, PARMESAN SHAVINGS AND CIABATTA CROUTONS	€12.00
ROASTED BEETS AND PUMPKIN GOAT CHEESE LOG, PEAR WILLIAMS, GRATED PARMESAN, BLACK TRUFFLES, PICKLED WILD MUSHROOMS	€11.50

## AND TO CONTINUE...

BEEF FILLET RATTÉ POTATOES CONFIT, CELERIAC PURE, WILD MUSHROOMS AND PEPPER CORN SAUCE	€19.00
"GORRAIZ" HAMBURGER CARAMELIZED ONION, IDIAZABAL CHEESE, BARBECUE SAUCE, HOMEMADE CHIPS AND BEARNAISE SAUCE	€14.50
LINGUINE HOMEMADE LINGUINE PASTA, SHOULDER OF LAMB, CHERRY TOMATO CONFIT, RICOTTA CHEESE AND PISTACHIO	€12.50
SEABASS FILLET BARLEY RISOTTO, PUMPKIN, CURLY KALE, CANARIAN MOJO SAUCE, HAZELNUTS	€17.50
WILD TURBOT BORAGE, SPINACH, SALICORNIA, SHITAKE MUSHROOM BROTH	€19.00
CARROT RISOTTO GRILLED COURGETTE, PARSNIP, ROCKET, PINE NUTS, MASCARPONE	€12.50
SPECIAL GARNISHES CANARIAN POTATOES, BARLEY RISOTTO, SAUTEED SPINACH, HAND CUT FRIES	€5.00

## TO FINISH OFF

OUR CAKE TATIN PUFF PASTRY, ENGLISH CREAM, CHOCOLATE MOUSSE	€6.50
A GLASS OF BERRY CAVA WILD BERRY TEXTURES, WHITE CHOCOLATE SAUCE	€6.50
FRIED PRALINE ICE CREAM HAZELNUT SPREAD AND HOMEMADE POUND CAKE	€6.50
HOMEMADE CURD FROM ULZAMA	€6.50
FRUIT, FRUIT AND FRUIT	€6.50

VAT INCLUDED

