



TO START THE ROUTE

Fine de Claire n°2 fried oysters, citrus vinaigrette gel	13€
Mille-feuille bread, marinated peppers, smoked sardine, parsley butter	4.5€ unit
Soft crab, saffron mayonnaise	13€
Organic egg, potato foam, rossinyol mushroom, black truffle	13€
Black Angus roast beef, mizuna, comté, gribiche sauce	14€

RAW

Corvina tartare, cucumber, avocado, marinated beetroot, capers	13€
Pumpkin carpaccio, chestnut, sage, anchovy sauce	9€
Veal tartare, bone marrow, tuna sauce, capers, polenta puffs	14€

KM 0

Fried artichoke, pistachio foam, cheese mahón	10€
Cauliflower couscous, mixed vegetables, marinated apple, yoghurt, citrus caviar	13€
Onion, truffle	10€
Tomato salad, nectarines, shaved halloumi, hazelnuts, honey and mustard vinaigrette	12€
Volta salad with beets, gorgonzola and walnuts	13€

LAND AND SEA

Ossobuco, bone marrow, celeriac	25€
Ribeye, truffle mash, padron pepper	9€ per 100g
Lamb neck, topiambour cream, roasted artichokes, broad beans	26€
Turbot in pil pil sauce, black trumpets	28€
Mixed seafood stew, daily selection of fish from the market (min. 2 pp)	39€
Culurgiones, pecorino, potato, mint, truffle	16€
Tagliolini, cockles, bottarga	22€

Bread basket 3,5€
Vilamala bread, homemade focaccia, extra virgin olive oil Finca La Gramanosa