

MENU

Appetizer

Steamed brioche with porcini mushrooms
"The World" Japan, Peru, Korea, Mexico, Thailand



Starters

Apple and foie timbale 35,00€

Apple compote, almonds and vanilla oil. Cured and smoked duck breast, Granny Smith apple salad, pickled onion, duck sauce and duck cracklings. Duck *xuíxo* with hoisin sauce.

Fig velouté with foie gras and Pedro Ximénez 32,00€

Fig velouté with foie gras sauce, Pedro Ximénez jelly, figs, orange emulsion, and seasonal truffle.

Tomato salad 28.00€

Barbastro tomato, golden heart, oxheart, atomic grape, blue tomato, dehydrated cherry tomato, Japanese melt, tomato-leaf oil, tomato-water jelly, charred tomato-water jelly, pickled celery, tomato ice cream, cumin gel, tomato mole, tomato chipotle, lime zest and coriander.

Cold zucchini and pistachio cream with shrimp 28,00€

Zucchini and pistachio cream, zucchini blossoms stuffed with fig-leaf curd, shrimps cured with lime and katsoubushi vinegar, fig-leaf oil and pumpkin seeds..

Fish

Mimosa Skate Wing 42,00€

Skate wing with saffron sauce, bergamot, turmeric mustard, honey mustard, egg yolk royal, yellow ají chili noodles, and noisette butter air.

Hake with Garlic and Rosemary Vinaigrette 42,00€

Confited hake, confited potatoes, hake pil-pil, sherry vinegar reduction, black onion with pine honey, shallots, pearl onions, and steamed hake cococha with Manzanilla wine.

Lobster with Creamy Potato Gnocchi 58,00€

Lobster with black trumpet mushroom sauce, lobster coral, creamy potato gnocchi, and noisette butter.

Meat

Thai Suckling Pig 44,00€

Low-temperature cooked suckling pig, suckling pig demi-glace with lemongrass, spiced tomato sauce, apple ravioli filled with grapefruit, papaya, cucumber, cilantro, cashews, and kaffir lime, topped with peanut air.

Grilled pigeon 58,00€

Pigeon breasts cooked in butter, pigeon legs stuffed with pot meat with ribbons of fine crispy potatoes on a stew of pigeon sauce and its parfait, onions and herb sauce.

Poularde brioche 39,00€

With foie gras, seasonal truffle, poularde parfait and fresh herb sauce.

Desserts

Old book 18,00€

Earl grey tea custard, lemon jam, lemon jelly, Earl grey jelly, muffin, toasted powdered milk, filo pastry crisp, muffin mousse with lemon mesocarp, glazed cinnamon cream, printed crispy rice paper and old book essence

Lactic dessert 18,00€

Ripollesa sheep's milk "dulce de leche", sheep's milk ice cream, sheep's curd foam, sheep's yogurt, guava, crunchy sheep's milk and cotton candy.

Chocolate Anarkia 18,00€

Cake, caramel, sauce, ice cream, foam, creams, nougat, crunch, shots, water and jellies, all made with chocolate from our *Casa Cacao bean to bar*. Sugared cocoa grue and chilli oil.

Trip to Habana 18,00€

Cigar ice cream with chocolate, mint granita, lime gel, rum candies, fresh mint leaves.