
STARTERS

Hand-carved acorn-fed Iberian ham	C G	36
Crystal bread with tomato (per piece)	G	2,5
The croquette from our Mas de Torrent (per piece)	G L H C	3
Anchovies 00 on brioche and smoked butter (per piece)	G L P	5
Smoked beef jerky on crystal bread with Payoyo cheese	G L	17
Ático salad with prawn carpaccio	H L M P	18
Leek confit in noisette butter with almonds and cured egg yolk	FS H L	16
Roasted sweet potato and bimbi salad with citrus dressing	FS	16
Balfego bluefin tuna on crispy nori	FS M P SJ S	25
Aged beef steak tartare and marrow	H MZ	26

MAIN COURSES

Seasonal vegetable risotto	G L A AJ	20
Oxtail Sorrentino with port wine and semi-cured cheese	G L H FS S AJ	25
Creamy rice with prawns, mussels and scallops	P AJ M ML SF	28
Grilled sea bass with sorrel sauce	L P M SF	30
Label Rouge salmon marinated in miso and fine beans	S P SJ	32
Skrei cod with black mole sauce and toasted quinoa	FS P S SJ	30
Beef cheek meatballs, Périgord sauce and creamy potato purée	G L H AJ SF	26
Iberian pork shoulder, creamy pumpkin with coconut milk and kaffir lime	L C	28
Aged beef sirloin with roasted beetroot and Jerusalem artichoke	L	32

SIDES

Creamy mashed potatoes	L H	8
Potato fries		6
Seasonal green salad with Cabernet Sauvignon dressing		6
Grilled seasonal vegetables		9

DESSERTS

Porteño-style dulce de leche ice cream with chocolate	L H FS S	9
Mille-feuille with tonka bean cream	G L H FS	9
Chocolate mousse with crunchy feuilletine	G L H FS	9
Baked apple, vanilla cream and salted caramel	G L H FS	10
Seasonal fruit platter		12

* Prices include VAT. Bread and water service 4€ per person.

G	Gluten	H	Egg	FS	Nuts	M	Crustaceans	C	Pork	A	Celery	CH	Peanuts	S	Sesame
L	Milk	P	Fish	AJ	Garlic	ML	Molluscs	SJ	Soya	MZ	Mustard	AL	Lupin beans	SF	Sulphites
