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## 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 bimi 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

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## 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

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## SIDES

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

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## 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