

APPETISERS

Olive Oil Bread with Tomato	3,25 €
Pairing wine and food: Dehesa de los Canónigos Crianza, Rioja DO red wine	
Iberian cured Ham	17,50 €
Pairing wine and food: Massuria, Bierzo DO red wine	
Assortment of Iberian cold Meats	14,70 €
Pairing wine and food: Pardas Sumoll, Penedés DO rosé wine	
Smoked Salmon with Tartare Sauce	9,70 €
Pairing wine and food: Massuria, Bierzo DO red wine	
Small dish of King Prawns with Garlic	16,25 €
Pairing wine and food: Ermita d'Espiells, Penedés DO white wine	
Squid rings in Batter	6,80 €
Pairing wine and food: Marqués d'Alella Pansa blanca, Alella DO white wine	

STARTERS

Chilled Soup of Melon and Mint with Cantaloupe Pearls	6,90 €
Pairing wine and food: Torres Viña Esmeralda, Penedés DO white wine	
Coconut Vichyssoise, Kaffir Lime and a Tart Apple Salad	7,50 €
Pairing wine and food: Enate Gewürztraminer, Somontano DO white wine	
Garden Salad with Mango, Avocado, Orange Segments and a Honey and Balsamic Vinaigrette	9,70 €
Pairing wine and food: Torres Viña Sol, Penedés DO white wine	
Kumato Tomato Salad, Feta Cheese and Black Olive Pesto	9,60 €
Pairing wine and food: Nava Real Verdejo, Rueda DO white wine	
Chilled Smoked Salmon Timbale, fresh Mozzarella and a «Garum» Tapenade	10,45 €
Pairing wine and food: Oda Blanc, Costers del Segre DO white wine	
Cod Carpaccio with a Sprout Salad and chilled Romesco sauce	12,25 €
Pairing wine and food: Pardas Sumoll, Penedés DO rosé wine	
Gnocchi with creamy Parmesan Sauce and Iberian Cured Ham, with green Asparagus Tagliatelle	11,60 €
Pairing wine and food: Castillo de Monjardín Merlot, Navarra DO rosé wine	
Fresh Pasta Fagotti stuffed with Ricotta and Pear on a bed of Tomato Jam and Basil	11,50 €
Pairing wine and food: Coca Fito Rosa, Montsant DO rosé wine	
Wild Mushroom and smoked Aubergine Risotto	13,70 €
Pairing wine and food: Tombú, Castilla y León VDT rosé wine	

MAIN COURSES

Magret of Duck with Beetroot Chutney and a Pedro Ximenez Sauce	15,40 €
Pairing wine and food: Muga Reserva Selección Especial, Rioja DO red wine	
Thinly-sliced Argentine barbequed Beef with a Tamarind Sauce and Shitakes	14,50 €
Pairing wine and food: Enate Crianza, Somontano DO red wine	
Entrecôte with a mild Red Curry Sauce and Jasmine Rice	18,25 €
Pairing wine and food: Remelluri Reserva, Rioja DO red wine	
Sirloin with Foie Gras Sauce and Praliné Foie Poelé Sponge	23,00 €
Pairing wine and food: Hacienda Monasterio Crianza, Ribera del Duero DO red wine	
Surf and Turf Pork Tenderloin, King Prawns and Squid Tagliatelle	15,50 €
Pairing wine and food: Protos Crianza, Ribera del Duero DO red wine	
Cod confit in Thyme Oil with roasted Red Peach Sauce and fresh Ginger	16,40 €
Pairing wine and food: Martín Codax, Rías Baixas DO white wine	
Salmon Tataki with Wasabi Mayonnaise and Creamed Enokis	15,00 €
Pairing wine and food: Casal de Armán, Ribeiro DO white wine	
Crispy Brick filled with Quinoa, Tempeh, soft Wheat and Red Miso Sauce	13,00 €
Pairing wine and food: Tombú, VDT rosé wine	
Aubergine Cannelloni stuffed with Baby Vegetables and fresh Tofu with creamed toasted Sesame	12,80 €
Pairing wine and food: Massuria, Bierzo DO red wine	

VAT included

This establishment knows and applies the obligations specified in the Royal decree 1420/2006 of 1st. December, on the protection against the anisakis.