






· GO FOR IT! IT'S EASY IF YOU CAN COME BACK TO CHOOSE AGAIN ·

ADRIÁN CABALLERO

Almond **Mazamorra**, “mojama” and apple    

Salmorejo, “acorn fed iberian pork shoulder”, tomato ice cream and extra virgin olive oil   




Stuffed cabbage with mushrooms, ceps and walnuts. Red wine sauce and Shimeji.    

Warm Asparagus Salad with Iberian ham, mayonnaise foam, citrus and sesame vinaigrette   

Guacamole, coriander sorbet, sweet corn soup and jalapeños.

Acorn Iberian ham **Croquettes**.   
Confit garlic mayonnaise and sliced chives

Steak Tartare of **aged Galician beef**, marrow mayonnaise and mustard ice cream   

Duck confit minced and boletus **Puntalette**,   
Pasta prepared as a typical risotto










Wild sea bass **Ceviche**, with apple, red onion,   
lime, coriander and marinated carrots gazpacho

Butterfish with teriyaki, black garlic   
and baby lettuce with homemade apple “kimchi” 







Sautéed **Scarlet Prawns** noodles, coconut, garlic chips and shichimi   

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- Cured hake** with peas and snow peas, potato confit and dill 
- Wild **Red Tuna Tartare** with avocado, wasabi and ponzu 
- King Crab** Ravioli Bolognese style with its gazpachuelo, leek and olive 
- Fried **Cod loin**, “esparragás” spinach and stew broth 
- Braised Oxtail Cannelloni**, sheep’s milk béchamel sauce and cured gratinated mature cheese 
- Crispy **Iberian Suckling Pig** with new potatoes, sour-spicy sauce and garlic 
- Pig’s trotter** “a la cordobesa” stuffed with boletus, parmentier and chives 
- Glazed **spring Lamb leg** with carrots, miso butter and Ras el Hanout 
- Glazed **veal shank** , gratin mashed potato and aromatic herbs 

POSTRES

- Sheep’s Milk **Panna Cotta** “Caraveruela”. Ice cream, crumble and orange blossom honey 
- Chocolate** cake with Madagascar vanilla ice cream 
- All about the Lemon!** Foam, cream, ice cream, sponge cake and mint 
- Our selection of artisan **Cheese** 
- Creamy Cheesecake** with “berries” 
- “Torrija”** (coconut brioche), mango sorbet and sweet curry soup 

GLUTEN	SHELLFISH	EGGS	FISH	PEANUTS	DAIRY	CELERY	MUSTARD	SULFITES	GRAINS - SESAME	MOLLUSKS	SOY	NUTS	LUPINS
													

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