



## Starters

Lobster Cream soup,  
squids fingers & aromatised tomato. 14.00

Home made duck liver mi-cuit,  
salt, pepper & figs puree . 14.00

Mashed potatoes with black truffle.  
Chives & sheep cheese. 15.00

Grilled small squids.  
Vinaigrette with tomato, onion and salvia 15.00

Wild mushrooms sauté with duck liver. 15.00

Tuna sashimi, pepper tartar & red caviar.  
Sesame oil, wasabi and soya. 16.00

(According to the King's Order in council 1420/2006 from the 1st of December about the contingency plans against the anisakis parasite)

Seven herbs salad, scallops with truffle,  
Cheese & vinaigrette of balsamico 16.00

Tatin pastry with duck liver and apple,  
balsamico and Pedro Ximenez 22.00

Oysters, from Galicia, belón 00. 24.00

Iberian Ham (pata negra)  
5 J Sanchez Romero Carvajal. 27.00

Poached egg with caviar Beluga.  
Mashed potatoes puree. 29.00

## Pasta

Tagliatellis with mushrooms and truffle. 15.00

Home made grouper Lasagne with garlic  
sabayon and krispis vegetables. 15.00

Handmade pelmeny with spicy meat,  
Butter sauce and black truffle. 16.50

## Rice

Risotto with mushrooms, quail, cheese and black truffle.	20.00
Lobster and vegetables risotto.	20.00
Lobster Paella	20.00
Paella with red mullets, tuna, vegetables and green garlic	20.00
Duck and mushrooms Paella	17.00

## Fish

Ask for the fish of the day.

Grilled sea bass fillet.Olive oil and lemon	22.00
Wild turbot. Balsamic emulsion from Modena	24.00
Red mullets and vegetables tempura from Moraira	25.00

## Meat

Pheasant breast, stuffed with mushrooms and fresh cheese puree.	16.00
Jugged Venison with carrots, fresh pasta and red wine	18.00
Pasta ravioli stuffed with classic oxtail. Crunchy vegetables	18.00
Lamb fillet with fresh vegetables and natural sauce.	22.00
Roast pressed suckling pig with honey and sesame	24.00
Roast baby lamb shoulder	28.00
Beef fillet with duck liver and truffle sauce.	28.00