



Spring
2011

Starters

Lobster "Gazpacho", cold soup squids fingers & aromatised peppers.	7.50
Marinated Salmon with tofu & miso.	7.50
Pumpkin cream soup and roasted quail breasts with herbs.	8.00
Tunisian style tuna and spinach pie.	8.00
Anchovies with tomatoes and basil paste try	9.00
Beef filet carpaccio with duck liver cheese and king powder	10.00
Rolled roast beef stuffed with roast peppers and aubergines	12.00
Home made foie gras mi-cuit, salt, pepper & figs puree.	14.00
Marinated Langoustines with olive oil, chive and poppy seeds	14.00
Grilled small squids. Vinaigrette with tomato, onion and salvia	15.00
Trio of Salmon, Cod and Tuna (low salt)	16.00
Tuna sashimi, pepper tartar & red caviar. Sesame oil, wasabi and Soya.	16.00
Seven herbs salad, scallops with truffle, Cheese & vinaigrette of balsamic	18.00
Mashed potatoes with black truffle. Chives & sheep cheese.	18.00
Poached egg with seasonal truffle Mashed potatoes puree.	21.00
Tatin pastry of foie gras with apple, and Pedro Ximenez	22.00
Oysters, from Galicia, belón 00.	24.00
Iberian Ham Sanchez Romero 5J (pata negra)	27.00
Beluga caviar. 100gr.	225.00

Paellas

Exclusively at noon / minimum for 2 pers.

Duck and wild mushrooms Paella with saffron. 16.00
(Old recovered recipe)

Red Mulletts and tuna Paella. 18.00
with vegetables and fresh garlic.

Lobster Paella fisherman style. 25.00

Pasta & Risotto

Home made Grouper Lasagne. 15.00
with garlic sabayon and crisp vegetables

Tagliatelli with mushrooms and truffle. 18.00

Ravioloni filled with ricotta and truffle. 18.00
Herb butter sauce.

Risotto with mushrooms, quail, 20.00
cheese and black truffle.

Lobster risotto with saffron. 25.00

Fish

Ask for the fish of the day. Peix Badia de Moraira

Sole backed with butter. Steamed vegetables. 25.00

Wild turbot. Balsamic emulsion from Modena . 25.00

Tempura of red mullets fillets from Moraira . 25.00
with vegetables

Roast monk fish with "white butter" sauce 25.00
and diced tomato

Meat

Duck leg confit and orange jam. 15.00

Pheasant breast, stuffed with mushrooms. 16.00
and fresh cheese .

Ox-tail with fresh pasta with classic. 18.00
crunchy vegetables.

Lamb filet with vegetables. 22.00

Roast pressed suckling pig. 24.00
with honey and sesame

Roast baby lamb "Castilla" style. 28.00

Beef fillet Rossini with duck liver and truffle sauce. 28.00

VAT (I.V.A.) INCLUDED

