



TO SHARE

RATION

- “La Belle Huitre” oyster, with toast, butter, pipettes of citrus ponzu and smoked spicy sauce (u). 🌿 🍷 🍽️ 4,50€
- Guijuelo D.O. Iberian acorn-fed ham (100 g), knife-cut. 35,00€
- Folgueroles coca bread with tomato and extra virgin olive oil. 🌿 4,00€
- Artisanal “oo” Santofia anchovies, with modena vinegar reduction (u). 🍷 🐟 4,50€
- Alba’s cheese selection (150 g): Maó semi, Payoyo, Smoked Idiazábal, curado de oveja & Cabrales with toast, nuts, quince and fig jam. 🌿 🍷 🥜 29,00€
- Valley d'Or truffle cheese fondue with olive oil toast. 🌿 32,00€
- Catalan stew croquettes with foie mousse (u). 🌿 🍷 🍽️ 4,00€
- Sea urchin and red shrimp croquettes with wakame and chipotle. 4,00€

STARTERS

RATION

- Traditional Catalan soup “escudella” with truffled meatballs. 19,00€
- Bluefin tuna tartare with guacamole, exotic fruits, wakame, fresh wasabi, pickled red red onion and fried wonton pasta. 🌿 🍷 🐟 🍽️ 30,00€
- Bouchot mussels in white wine and green romesco sauce, with a spicy touch and sliced almonds. 🍷 🥜 🍽️ 15,50€
- Grilled octopus with Iberian pork jowl cooked at low temperature, poached egg, potato parmentier and teriyaki sauce. 🌿 🍷 🍽️ 28,00€
- Red prawns in garlic and flambéed with brandy or grilled with sea salt. 36,00€
- Artichokes stuffed with Empordà duck confit, with murgulas, foie sauce and Iberian ham salt. 🌿 🍷 24,00€
- Snails stewed in Iberian sauce by chef Dobri. 🌿 🍷 🍷 🍽️ 21,00€
- Flambéed snails a la Llauna, with garlic, parsley, spicy tomato sauce and alioli. 🍷 🍷 🍽️ 21,00€
- Russian salad with northern bonito belly, smoked sardine, roasted piquillo pepper, gordal olive and chipotle mayonnaise. 🌿 🍷 🐟 14,90€
- Artisanal Italian burrata accompanied by arugula, ham salt, dried tomato pesto rosso, parmesan and toasted pistachio. 🍷 🍷 🍽️ 18,50€
- Lamb’s lettuce salad with candied artichokes, duck ham, parmesan, nuts and truffled galangal vinaigrette. 🍷 🍷 🍽️ 18,00€

OUR SCRAMBLED EGGS

RATION

- With Foie, mushrooms and candied boletus. 20,00€
- With red shrimp and northern baby eels, Donostiarra style. 🌿 🍷 🍷 🍽️ 21,00€
- With Guijuelo D.O. Acorn-fed Ham. 🌿 🍷 19,00€

Bread service, Mediterranean oil, appetizer and petit fours 2€. (If you do not want the bread service, please inform our staff).

Our establishment has information on the presence of allergenic products and ingredients in the dishes on the menu.

We are at your disposal to give you information in case you suffer from any food allergy and/or intolerance. Regulation (EU) No. 1169/2011.

🐟 Fish	🌿 Gelary	🍷 Eggs	🌿 Gluten	🥜 Peanuts	🍷 Nuts	🍷 Soy
🍽️ Shellfish	🍷 Mustard	🍷 Sesame	🍽️ Molluscs	🍷 Lupins	🍷 Dairy	🍷 Sulfites



OUR SELECTION OF MEATS IN THE WORLD

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|----------------------------------------------------------------------------------------------|----------------|
| · High loin of Black Angus from Nebraska D.O. (min. 300 g). | 150,00€/kg |
| · High-expression Rubia Gallega D.O. beef tenderloin with 30 days of maturation (min. 1 kg). | 97,00€/kg |
| · Old "Frisian" cow rib steak with 21 days of maturation (min. 500 g). 🐮 | 85,00€/kg |
| · National Angus Tomahawk (min. 1,2 kg). | 105,00€/kg |
| Wagyu Miyazaki A5 sirloin steak (200 g). | 140,00€/200 g. |
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- All our meats come with chimichurri sauce and a garnish to choose between:
 - Chips potatos, Padron peppers, Green salad or Piquillo peppers.

MEAT

RATION

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| · National lamb cooked at low temperature in its juices with a garnish of Catalan potatoes, Basque piparras and crispy onions. 🌿 | 29,00€ |
| · Roasted cannelloni of beef, Iberian pork and chicken with truffle sauce, gratinated with bechamel and Grana Padano D.O. (3u). 🌿 🍷 🍷 | 24,00€ |
| · Classic steak tartar of Rubia Gallega sirloin, accompanied by Gilda Vasca, butter, chips and toast with olive oil. 🌿 🍷 🍷 🍷 🍷 🍷 🍷 | 27,00€ |
| · Old Friesian cow sirloin with potato parmentier, roasted piquillo pepper and Alba Paris butter. 🌿 🍷 🍷 | 33,00€ |
| · Terrine of Segovia suckling pig with roasted sweet potato mousse and Pedro Ximénez plums. 🌿 🍷 🍷 🍷 | 26,00€ |

🐮 6-year-old Friesian meat, fed on grass and matured in chambers with temperature and Controlled humidity between 21 and 25 days.

FISH

RATION

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| · Bluefin tuna tataki marinated in orange ponzu sauce, stuffed with green asparagus, sesame, wakame, pickled red onion and fresh wasabi on a creamy avocado and kiwi. 🌿 🐟 🍷 🍷 | 29,00€ |
| · Wild turbot steak in Biscayan style with gnocchi, shrimp and mussel. 🌿 🍷 🐟 🍷 | 45,00€ |
| · Confit cod with traditional Manchego ratatouille and truffled Brie cheese. | 26,00€ |
| · Creamy rice with shrimp, cuttlefish and bouchot mussels. 🍷 🍷 🐟 🍷 | 25,00€ |

🐟 In compliance with current health regulations, this establishment guarantees that fishery products consumed raw or those that, due to their manufacturing process, have not received heating above 60° C in the center of the product, have been frozen at -20° C for at least 24 hours.

DESSERTS

RATION

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| · Coca de Lllavaneras with nougat ice cream. | 9,00€ |
| · Cheesecake with red berry coulis. 🌿 🍷 🍷 🍷 | 9,00€ |
| · Chocolate coulant with passion fruit ice cream. 🌿 🍷 🍷 🍷 | 10,00€ |
| · Cheese flan with dulce de leche ice cream. 🌿 🍷 🍷 | 10,00€ |
| · Nutella and banana tiramisu. | 10,00€ |
| · Ice creams and sorbets (u. ball). | 4,50€ |