

## TASTING MENU 2022

### Snacks in the Gallery

COLD HERBS INFUSION

BLACK OLIVES, pepper, cheese and anchovy flavour.

COCKLES AND CARROTS.

“CHORICERO” PEPPER and corn crisp

“MARIANITO”, vegetable ice cream and vermouth gelée

### Appetizers at the Bar

STEW BROTH

OUR “CROQUETA”

### Territory

HORN OF PLENTY on black corn cream

SAFFRON MILK CAP IN VINAIGRETTE and pumpkin

MOUNTAIN STEAM BOLETUS and whipped herb ganache

“PIL-PIL” OF EZCARAY WALNUTS and crayfish

### Animal

SWEETBREAD TEMPURA RAVIOLI, with crème fraîche and caviar.

OFFAL FRITTER “ASADURILLA”.

STEAK TARTAR on oyster leaf and frozen foie-gras powder.

TOMATO, HERRING AND WINE with lamb.

### Memory

TARTAR AND SQUID TOFFEE

RED SEA SCORPION FISH SOUP, foie and spéculoos

MARTA HAKE.

LAMB FLANK and spiral with chickweed salad.

### Game

SHORTBREAD ICE CREAM wrapped in pork rinds.

“CHURROS” with custard cream and anise.

THE CHOCOLATE DESSERT vanilla flavour and cocoa fried tendons.

### Petit Fours

Chocolate and waffle tile.

Red wine gummy.

Roasted apple leaves and chocolate brownie.

Cotton candy