

TASTING MENU 2023

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

ANCHOVIES IN VINEGAR WITH ALMONDS AND HERBS.

SALTY PANCHINETA WITH ARTICHOKE AND FOIE.

CRAYFISH WITH PEPPER RATIOO AND STRAWBERRIES.

TEAR PEA, PEAR AND COD CREAM.

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