

Pla

Special Cuisine

Starters: Salads, carpaccios and others

- Bowl of today's salad, various leaves and vegetables, and a generous vinaigrette to choose from: Fresh herbs, grape and mint or french style ... 8,00 
- Rucula and fresh mackerel, guacamole and a seaweed and cucumber marinate ... 13,00
- Seasonal vegetables on a tomato and apple mosaic, traces of romesco, herbs and a bit of ham, or not ...  ... 12,00
- Smoked zucchini carpaccio with parmesan shavings and a pine nuts vinaigrette ... 9,00 
- Cheese carpaccio, Manchego and Idiazábal, grape, dill sauce and an oregano and rosemary oil ... 9,60 
- Iberian ham shavings with tomato rubbed flat bread ... 15,70
- Foie gras terrine, wobbling muscat, apples and pumpkin cream ... 16,00
- Beef tartar ... with foie gras shavings and a variety of spiced crisps ... 14,00
- Vegetarian dish: a selection of vegetables and roots each cooked and seasoned in its own way ... 13,00 

Delicious bread service ... 1,20 euro.

 = vegetarian dish.

Meats:

- Oxtail braised in red wine, mint potato and mangetout ... 16,00
- Chargrilled iberian porc “*presa*” with red curry, leeks, root vegetables and green notes ... 18,00 *(we recommend it rare)*
- Chargrilled beef fillet, hints of chard and a cheesy potato stack ... 22,10
- Chargrilled beef fillet with grilled foie gras, hints of chard and a cheesy potato stack ... 26,00
- Surf 'n' Turf: Chicken and peanuts, prawns and its sauce, romanesco broccoli and a curry-coffee foam ... 17,00

Fish:

- “Thai” Monkfish cooked at 60°C, vegetable strings, prawns, lemongrass and apple foam ... 24,00
- Seared tuna, roasted aubergine and spring onion, romesco and nuts praline ... 22,20
- Roast cod and its pil-pil, squid and its ink, cocoa earth and green leaves ... 21,00
- Grilled smoked salmon with vegetable dice on ratatouille and raisins ... 19,00 *(we recommend it rare)*
- Fish special *(ask)* ... 23,80

- We prepare our dishes without any gluten, we barely use dairy products and our olive oils are extra virgin.

“Cooking is a very difficult art, it requires a vocation, a permanent sense of observation, a vast experience and a lot of patience ...” Josep Pla .

- Chef: Sergio Sánchez-Montijano

- 8 % TAX included