



Starters to share:

- Iberian ham shavings with tomato rubbed toasted bread
- Cheese carpaccio, Manchego and Idiázabal, grape, dill sauce and an oregano and rosemary oil ... 
- Rucula and fresh mackerel, guacamole and a seaweed and cucumber marinate

Main course to choose:

- Fish special ... 
- Grilled smoked salmon with vegetable dice on ratatouille and raisins...
(we recommend it rare)
- Chargrilled beef fillet, hints of chard and a cheesy potato stack
- Chargrilled iberian porc “presa” with red curry, leeks, root vegetables and green notes ... (we recommend it rare)

Vegetarian dish: a selection of vegetables and roots each cooked and seasoned in its own way ... 

Postres a estriar:

- Dark chocolate 70% Brownie with ganache
- “Crème Brûlée” with a rhum mousse, banana, coffee and amaratto
- Lime sorbet from Menorca, raspberry and orange

 = vegetarian dish  = ask

45€ (Bread and 8 % VAT included)