

Tasting Menu
The Best of Martín
Berasategui's Cuisine

*Cream of sardine with its smoked loin, pickled
"piparra" peppers and caviar*

*Caramelised millefeuille of smoked eel,
foie gras, spring onion and green apple*

*Oyster with cucumber, bitter fruit, kefir
and coconut*

*Roasted scallop melted in Iberian cured ham
on a seabed with anisette and sea urchin foam*

Cod cheeks with cockles and frothy shellfish sauce

*Grilled "Luismi" sirloin on a bed of chard
chlorophyll and thin slices of Iberian ham*

The sweets to finish off

*Dessert of melon, lemon, celery,
cucumber, gin and mint*

*Veil of saffron pistils with a creamy orange
macaroon and an Earl Grey tea ice cream*

Our petit fours

*Chocolates, milk liquor with Armagnac
and almond financiers*

98

Our selection of butters:
salty, mushrooms, avocado and beetroot

Sourdough bread with long fermentation

The artisanal preparation of the food in our kitchen implies the proper handling of all the allergens that must be declared according to regulation (EU) 1169/2011. If you require information about each dish, please request it from our waiting staff.