

Nature is wise, you just have to listen it. The market is my inspiration and decides what I will buy and use to entertain myself. Welcome. Feel at home!

We will begin with our aperitifs, which vary according to the weather and the seasons, sourdough breads, with crunchy crust and air – filled crumb.

*Martin Berasategui.*

Iberian acorn-fed ham

**32**

Salad of vegetable trunks with seafood, cream of farmhouse lettuce and iodised sauce

**32**

Warm oyster lightly marinated with spicy apple, cucumber slush and txakoli wine

**22**

Tomato stuffed with Pelayo-style squid, oven glazed iberian pork tail and air of squid ink

**22**

Egg yolk with marinated mushroom infusion, vegetable jam, cheese bonbon and slices of iberian ham

**20**

Lightly sautéed natural seasonal vegetables, with a toffee made of salted pea butter

**26**

Steak Tartare with olive spheres and crispy rocks

**26**

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Cod cheeks in mild pil-pil confit (garlic and pepper)

**35**

Grilled sea bass over truffled spinach, spider crab broken jelly and champagne foam

**35**

Red mullet with edible scale crystals, baby cuttlefish pearls and liquid ravioli from their inks

**38**

Grilled hake fillet, coconut, red curry and crunchy liquid razor shells

**35**

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Chargrilled “Luismi” sirloin with “Monalisa” potatoes, sweetbread and creamy Comté cheese foam

**38**

Oven – lacquered suckling lamb with pumpkin gnocchi, beluga lentils and cardamom

**35**

Tripe made the “traditional way”

**30**

Roasted squab with pig’s ear minestrone, tomato, lemon, apple cream and crunchy giblets

**38**

Beef tongue à la royale with candied onions, cauliflower purée, quince and toasted butter

**35**

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Thin puff pastry tart with apple and ice cream

**16**

Frozen chocolate sponge, frozen coconut, rum and pineapple juice slush

**16**

Cold torrefacto coffee cream resting on a hazelnut, chocolate and date essence smooth cream

**16**

Txakoli with orange, iced bitter apple cream and blood orange slush

**16**

Warm toasted almond cake with honey ice cream

**16**

Selection of Martin Berasategui’s favourite local cheeses

**19**