

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

**39**

Red prawn carpaccio on a veil of crustaceans, taramasalata and algae crisp

**33**

Cured scallop and beetroot on a bed of black garlic, lemongrass juice and ginger

**29**

Crunchy oyster with pickles, mollusc gel, cucumber and curry curd

**29**

Farmhouse eggs with cheese cream, artichoke, asparagus, truffle and Iberian pork dewlap

**23**

Fennel and mollusc risotto

**23**

Seafood and plancton jelly, salicornia and shrimp

**23**

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Fresh cod cheeks with red prawn Bizkaia-style sauce

**38**

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

**38**

Chargrilled monkfish, coconut juice, coffee and piparra peppers

**38**

Grilled sirloin on a bed of chard chlorophyll and cheese bonbon

**39**

Grilled squab with carrots in pil pil sauce, fake cannelloni, crunchy toast and pack choi

**39**

Lamb ribs with vegetable, port and truffle ragout, roasted apple cream and fried sweetbread

**39**

Stuffed Iberian pig trotters, ham and cabbage gelée, wild mushrooms on toast and crunchy black pudding marbles

**38**

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Carrot, pumpkin and vanilla French toast with coconut ice cream

**18**

Frozen chocolate sponge on a bed of earl grey tea and a small mint salad and muscovado gelatin

**18**

Melon soaked in caipirinha with citronelle sorbet, yoghurt spheres and citrus earth

**18**

Warm toasted almond cake with honey ice cream

**18**

Selection of Martin Berasategui's favourite local cheeses

**20**