

**STARTERS**

	<b>portion</b>	<b>1/2</b>
Tuna Tartar with Almond Soup and English Mustard Ice Cream	16,50€	9,90€
Octopus Carpaccio with Pistacchio and Lime Vinagrette	16,50€	9,90€
King Prawn Salad with Avocado, Mango and Salmorejo	14,50€	8,70€
Summer Vegetables with Coconut Milk, Cammomile and Coffee	16€	9,60€
Fried Calamari	14€	
Grilled Bay Scallops with Parsnip Cream, Duck's Ham and Japanise Sauce	2,20€ ( unit)	
Homemade Crayfish Ravioli with Cava Sauce	17€	
Udon Noodles with Vegetables, Chicken and King Prawns	16€	9,60€
Seasonal Risotto	18€	10,80€

**FROM THE SEA**

	<b>portion</b>	<b>1/2</b>
Grilled Seabass with Roasted Vegetables	19€	11,40€
Steamed Salmon with Miso Paste, Seaweed and Spring Onions	17€	10,20€
Grilled White Tuna with Texturized Salad and Pickles	17€	10,20€
Homemade Red Curry with Hake, King Prawns and Vegetables	17€	10,20€
Cod Cheeks with Albariño, Pil-Pil	18€	10,80€

**FROM THE LAND**

	<b>portion</b>	<b>1/2</b>
Lamb Sweetbreads with Seasonal Wild Mushrooms	17€	10,20€
Grilled Breast of Duck with his Liver and Apple	20€	
Oxtail with Aubergine and Goat Cheese	18€	10,80€
Lacquered Suckling Pig with Potato Tart and Green Asparagus	20€	
Local Beef Entrecot with Roasted Peppers and French Fries	20€	

## **SWEETS**

Deep Fried Sponge Cake with Nougat Ice cream 6€

The Chocolate Dessert 8€

Almond Biscuits with Praline and Chocolate 7€

Passion Fruit Cream with Caramelized Banana 7€

Seasonal Fruit Marinated in Jamaican Water and Lemon and Basil Sorbet 7€

## **DESERT WINE**

Moscatel Ochoa Vendimia Tardía 2016 3€ glass