

## Tasting menu

kinder surprise with Manchego Cheese  
Crunchy dried octopus  
Home cured grey mullet roe  
Squid with noodles

Duck liver with lapsang tea, paprika and roasted pumpkin

Levantine oyster with smoked ink bread, goat's cheese and borage shoots

Beetroot, green sparagus, egg yolk and hojiblanca extra virgin olive oil

Sea urchin, carrot purée and galangal with vermouth and sea lettuce

Lobster hot pot with roasted chicken, lemon and thyme broth

Black rice with cuttlefish, artichokes, cuttlefish essence, grey mullet roe and persimmon

John Dory with broccoli purée and marinated mussel crisp

"Capricho de Leon" ox rib with radish, anchovy hollandaise with arbequina extra virgin olive oil

Hojiblanca olive oil ice-cream, honey, flowers and bee polen

Pear, pumpkin, almond and shiso jelly

Orange rice  
Petit fours

**Per person 95**

**Wine pairing selected by our sommelier 50**

## Tasting menu "mini"

kinder surprise with manchego cheese  
Crunchy dried octopus  
Home cured grey mullet roe  
Squid with noodles

Beetroot, green sparragus, egg yolk and hojiblanca extra virgin olive oil

Langoustine ravioli with king trumpet mushrooms in consommé

Hake with emulsion of white wine and picuda olive oil, roasted aubergines & fennel

Spring lamb with freekeh, almoraduz oregano and parsnip jus

or

Rice with calf's feet and chickpeas

Chocolate "tutti frutti"

Petit fours

**Per person 60**

**Wine pairing selected by our sommelier 30**

Same menu for all

## To start with

Acorn-fed Ibérico cured ham "Arturo Sánchez" 29

Bite of duck liver with lapsang tea, paprika and roasted pumpkin (unit) 6

## In three bites

Beetroot, green sparragus, egg yolk and hojiblanca extra virgin olive oil 12

Lobster hot pot with roasted chicken, lemon and thyme broth 14

Levantine oyster with smoked black bread, goat cheese and borage shoots 14

Red prawn with saffron-infused extra virgin olive oil and caviar salt 14

Langoustine ravioli with king trumpet mushrooms in consommé 14

## Beyond rice

Rice with calf's feet and chickpeas "**Bahia**" 20

Creamy rice with smoked moray eel and onion "**Bombita**" 20

Rice with red prawn and black truffle "**Bahia**" 26

Creamy rice with plankton, green vegetables and cocochas "**Old Carnaroli**" 24

Black rice: cuttlefish, artichokes, cuttlefish essence, mullet roe & persimmon "**Bahia Whole!**" 22

Rice variety, rices that preserve the germ and all its properties thanks to a short polished of the rice.

## From the sea and the land

John Dory with broccoli purée and marinated mussel crisp 33

Hake with emulsion of white wine and picual olive oil, roasted aubergines and fennel 25

"Capricho de Leon" ox rib with radish, anchovy hollandaise with arbequina EVOO 30

Spring lamb with freekeh, almoraduz oregano and parsnip jus 31

Artisan bread from our Bakery, a selection of extra virgin olive oils and other amusements 4

Natural or sparkling water service from the innovative system 3,5

Price in euros VAT included