

Tasting Menu

Kinder surprise with Manchego Cheese
Home cured grey mullet roe and marcona almond
Shrimp in salted stone from Pinoso
Iberian tartar
Octopus with noodles

Levantine oyster with smoked ink bread, goat's cheese and borage creeds
White asparagus with arbequina oil emulsion, wakame and crunchy lentils
Tuna belly, tapioca and grilled leek consommé
Creamy rice with plankton, green vegetables & "cocochas" "Carnaroli envejecido" variety
Red mullet, saffron-flavoured carrot pureé and apricot
Black rice; cuttlefish, artichokes, mullet roe & dried loquat. "Bahía integral" variety
Ox rib with radish, anchovy hollandaise with arbequina extra virgin olive oil

Hojiblanca olive oil ice-cream, honey, flowers and bee-pollen
Strawberry, lichi and hibiscus

Orange rice · Petit fours

95 Per person

50 – Wine pairing selected by our sommelier

Tasting Menu "Mini"

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Shrimp in salted stone from Pinoso
Iberian tartar
Octopus with noodles

White asparagus with arbequina oil emulsion, wakame and crunchy lentils
Tuna belly, tapioca and grilled leek consommé
Langoustine ravioli with mushrooms and Laurencia seaweed in consommé
Hake with emulsion of white wine, picual, roasted aubergines and fennel

Spring lamb shoulder, almoraduz oregano and parsnip juice

or

Rice with calf's feet and chickpeas "Bahía" variety

Chocolate "tuttifrutti"

Orange rice · Petit fours

65 Per person

32 – Wine pairing selected by our sommelier

Same menu for all

To start with

Acorn-fed Ibérico cured ham "Arturo Sánchez" 29

In three bites

White asparagus with arbequina oil emulsion, wakame and crunchy lentils 12
Tuna belly, tapioca and grilled leek consommé 14
Levantine oyster with smoked black bread, goat cheese and borage creeds 14
Red prawn with saffron-infused extra virgin olive oil 14
Langoustine ravioli with mushrooms and Laurencia seaweed in consommé 14

Beyond the rice

Rices that preserve the germ and all its properties thanks to a short polished of the rice.

Rice with calf's feet and chickpeas "Bahía" variety 20
Creamy rice with smoked moray eel and onion "Bombita" variety 20
Creamy rice with rabbit, squid and crayfish "Albufera" variety 24
Creamy rice and plankton, green vegetables & "cocochas"
"Carnaroli envejecido" variety 24
Black rice; cuttlefish, artichokes, mullet roe & dried loquat "Bahía integral" variety 22

From the sea and the land

Hake with emulsion of white wine, picual, roasted aubergines and fennel 25
Spring lamb shoulder, almoraduz oregano and parsnip juice 31

Artisan bread from our Bakery, extra virgin olive oils pairing & amuse-bouche 4
Natural or sparkling water service from the innovative system "NordaqFresh" 3,5

Price in euros. VAT included.