

MARIA JOSÉ Tasting Menu

Miniature strawberry with plankton
Kinder surprise with Manchego Cheese
Home cured grey mullet roe and marcona almond
Shrimp in salted stone from Pinoso
Iberian tartar
Black rice caviar with brined sardine

Levantine oyster with smoked ink bread, goat's cheese and borage cress
Langoustine with caviar in egg yolk emulsion, olive oil and crunchy mussel
Chanterelle with green asparagus emulsion, arbequina oil, wakame and lentils
Tuna belly with tapioca smoked leek broth, basil pearls and peanuts
Creamy rice with plankton, green vegetables and codfish cocochas
"Aged Carnaroli" variety
Red mullet, saffron-flavoured carrot pureé and apricot
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

96 Per person

50 – Wine pairing selected by our sommelier

SAN ROMÁN Tasting Menu

Kinder surprise with Manchego Cheese
Home cured grey mullet roe and marcona almond
Shrimp in salted stone from Pinoso
Iberian tartar
Black rice caviar with brined sardine

Chanterelle with green asparagus emulsion, arbequina oil, wakame and lentils
Tuna belly with tapioca smoked leek broth, basil pearls and peanuts
Norwegian's codfish belly with summer vegetables and pil pil with cheese, picual oil, and Torretes "Sierra Mariola" sage
and Torretes "Sierra Mariola" sage
Spring lamb shoulder, almoraduz oregano, parsnip juice and coffee
Rice with calf's feet and chickpeas "Bahía" variety

Chocolate "tuttifrutti"

Orange rice · Petit fours

66 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

Chanterelle with green asparagus emulsion, arbequina oil, wakame and lentils 12
Tuna belly with tapioca smoked leek broth, basil pearls and peanuts 14
Levantine oyster with smoked black bread, goat cheese and borage cress 14
Red prawn with saffron-infused extra virgin olive oil and caviar salt 14
Langoustine with caviar in egg yolk emulsion, olive oil and crunchy mussel 14

Paella dishes

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 langoustines "Albufera" variety 24
Creamy rice and plankton, green vegetables and codfish cocochas
"Aged Carnaroli" variety 24
Rice with "Ortolans" quail and eggplant
"Wholegrain Bahía" variety 24

From the sea and the land

Norwegian's codfish belly with summer vegetables and pil pil with cheese, picual oil, and Torretes "Sierra Mariola" sage 25
Spring lamb shoulder, almoraduz oregano, parsnip juice and coffee 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.