

# Tasting menu 2024

65€/ VAT included

*Panipuri of Iberian acorn-fed pork tartar*

--

*Quisquilla de motril on a light citrus pickle (local shrimp)*

--

*Brioche torrija, boletus custard and tamarind*

--

*Squid stuffed with cod, breadcrumbs and parsnip lacquer*

--

*Veal sweetbreads in a tarragon and toasted onion sauce*

--

*Turbot with its habanero pil pil*

--

*Tataki of Angus, parmesan cheese and crispy pig's trotters*

--

*Broken lemon tart, kafir lime sabayon and English mint  
(Cava or glass of oloroso)*

*Pairing included in the price*

*White wine D.O. Rueda "Marqués de Riscal".  
Red wine D.O. Ribera del Duero "Finca Resalso".  
Water, beer, soft drinks and coffee.*

