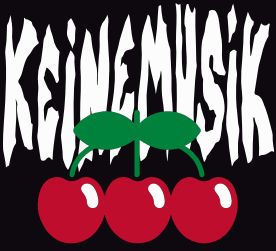


EL
RESTAU
RANTE




PARA EMPEZAR | TO START





JAMÓN IBÉRICO 100% BELLOTA  
ACOMPAÑADO DE PAN TOSTADO Y TOMATE ECOLÓGICO

IBERIAN HAM 100% ACORN

ACCOMPANIED BY TOASTED BREAD & ORGANIC TOMATO

VENTRESCA DE ATÚN, ERIZOS Y CAVIAR  

TUNA VENTRESCA, SEA URCHINS & CAVIAR

STEAK TARTAR CON FOIE Y TRUFA DE VERANO    
ACOMPAÑADO DE BRIOCHE A LA BRASA

STEAK TARTARE WITH FOIE GRAS & SUMMER TRUFFLE

ACCOMPANIED BY GRILLED BRIOCHE

PRINCIPALES | MAIN COURSES

SUSHI SELECTION BY THE CHEF  

NIGIRI & SASHIMI

RIBEYE DE RUBIA GALLEGA

PATATAS FRITAS TRUFADAS Y VERDURITAS A LA BRASA

RIBEYE OF RUBIA GALLEGA, TRUFFLED CHIPS & GRILLED VEGETABLES

PARA TERMINAR | LASTLY

FESTIVAL DE POSTRES   

DESSERT FESTIVAL

250€ PERSONA/PAX.

IVA INCLUIDO / BEBIDAS NO INCLUIDAS . Las referencias están sujetas a cambios.

VAT INCLUDED / DRINKS ARE NOT INCLUDED. The references are subject to change.



Un 10% de Service Charge se añadirá a la facturación final.

A 10% discretionary service charge will be added to the total amount.