Brioche lardo anchovy
Brioche, anchovy and lardo

Gilda *(ve)*
Gordal olives, pickles skewer

Iberian presa and salchichón tartalet
Ibérico meats tartare, potato parmentieer

Jamón Ibérico
100% 5J acorn-fed Iberian ham

Pan con tomate *(ve)*
Toasted bread, garlic, Catalan tomatoes and EVOO

Croquetas de rabo de toro
Ox tail croquets

Pumpkin salad *(v)*
Roasted pumpkin, Manchego cheese, sage, chilli and honey dressing

Lobster salpicón
Cold lobster salad, coral emulsion, coriander oil

Carabinero rice
Creamy red prawn rice

Pata de cordero al horno
Slow-roasted lamb leg served with its natural juices

Flan de turrón
Almond nougat caramel custard

our team wishes you
a fantastic year ahead

95pp

our team wishes you
a fantastic year ahead

Brioche lardo anchovy
Brioche, anchovy and lardo

Gilda *(ve)*
Gordal olives, pickles skewer

Iberian presa and salchichón tartalet
Ibérico meats tartare, potato parmentieer

Jamón Ibérico
100% 5J acorn-fed Iberian ham

Pan con tomate *(ve)*
Toasted bread, garlic, Catalan tomatoes and EVOO

Croquetas de rabo de toro
Ox tail croquets

Pumpkin salad *(v)*
Roasted pumpkin, Manchego cheese, sage, chilli and honey dressing

Lobster salpicón
Cold lobster salad, coral emulsion, coriander oil

Carabinero rice
Creamy red prawn rice

Pata de cordero al horno
Slow-roasted lamb leg served with its natural juices

Flan de turrón
Almond nougat caramel custard

paired with

José Pizarro
Brut Nature 'Gran Reserva', Cataluña, 2019

Fino,
Coquinero en Rama 17%
75ml

El ilusionista,
Rueda, Verdejo,2025 125ml

Marqués de Vargas,
Reserva,Rioja,
Tempranillo, 2020 125ml

Moscatel Ontañon Marco Fabio 75ml

135pp