

EL PETIT MENU

SEVERAL BITES TO START

Mimetic stone of manchego cheese, walnuts and truffle.

Baby prawns cones.

Pumpkin, orange and smoked saffron croquette.

Cruji shiso with pickled mussels.

From Madrid to heaven: Cocido 2.0.

Venus margarita cocktail.

The onion that wanted to be tuna.

Souffle bread with ham and caviar.

Oveo: Parisian mushrooms, truffle and sea urchin.

MAIN COURSE

A wink of the tradition: three roasted meats cannelloni.

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“Socarrat”:

Red prawn and “confit” duck. Inside a lime a marinated.

“A la piedra” vegetables tartare.

DESSERT

Sweet time.

Available from Tuesday to Friday at lunch service.

Price per person: 69 euros | Included: glass of cava and coffee | Water and bread service included | VAT included