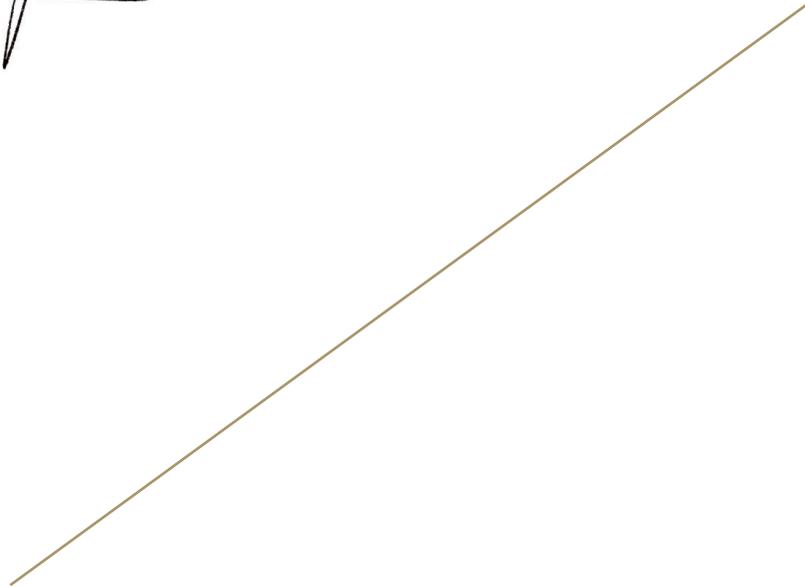


*“Cuisine is art.  
And as such it has to communicate,  
provoke and excite, for good or for bad.  
It cannot leave you indifferent”*

*Pammy*



|                                                                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| TOMATO 2018 THE PURITY: infusion of tomato leaves - THE UNEXPECTED: roasted tomato at it's best moment, semolina of ham, sea bacon, fresh palmetto, molasses of tomato. | 45 |
| ZUCCHINI SURPRISE; royal of foie gras, baked octopus at the flame; perfect crispy zucchini.                                                                             | 45 |
| Squid filled with a spanish sausage "BUTIFARRA DEL PEROL"; essence of "Callos a la Madrileña"; filling of milk in flower and slices of celery-turnip.                   | 43 |
| RED KING PRAWN cooked over a flame and royal, fregola sarda with tamarind and bimi cooked in Pu Erh tea.                                                                | 45 |
| STEW OF BIVALVE with "cava", noodle socarrat; Iberian ham blade; chives and saffron.                                                                                    | 38 |
| MEXICO HOMAGE: "Hoja santa" with Iberian suckling pig, pibil sauce, avocado soup, micronachos, and "catrina" skull beans.                                               | 42 |
| From FISH AND CHIPS idea, potatoes and mustard.                                                                                                                         | 45 |
| SEA BASS COOKED WITH HAZELNUT BUTTER; "pil pil" sauce of tender almonds; unctuous of lamb's lettuce and watercress; cauliflower for three.                              | 48 |
| GRILLED DEER; stem tuber roots and cold leaves; liliaceous; black chanterelle and butter-thyme broth.                                                                   | 55 |
| LAMB SHOULDER with battered cacao beans and roasted cashews, "sobrasada" bechamel, bitter herbs and stems of romaine.                                                   | 55 |
| A classic one: Simple Hare, LIÈVRE À LA ROYALE; Quince.                                                                                                                 | 60 |
| THREE ROASTED MEATS CANELONNI with seasoned mushrooms and micro vegetables.                                                                                             | 40 |
| SPANISH CHEESE selection.                                                                                                                                               | 25 |
| SWEET moment.                                                                                                                                                           | 25 |

*Technique is what you learn for a dish, conceived as a story, make a sense.  
It is always at the service of the product and the feeling for the speech and  
the gastronomic proposal flow smoothly and continuously.  
Surrender and let us seduce you.*

### EXPERIENCE MENU

20 moments divided as stories in each course.

Price per person: 150

With wine paring (70): 220

### THE HOMAGE: GRAN FRX

A soft and continuous trip through our universe  
in 25 moments.

Price per person: 180

With wine paring (90): 270

Every menu has a different length. As we want you to enjoy them properly, our menus must be ordered only until 14:45 and 21:45 during the lunch and dinner services. Out of these times you can choose the dishes "à la carte". The menus must be served for the whole table and it will be conformed from "à la carte" dishes.