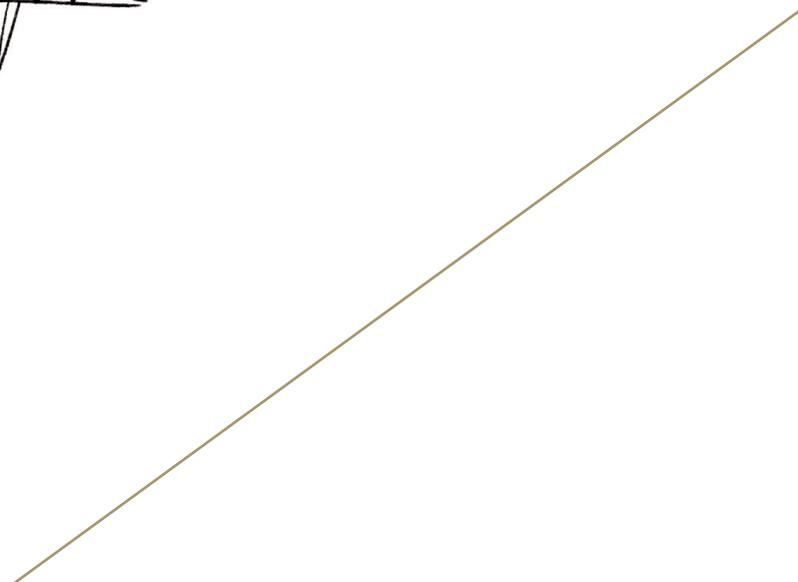


*“Cuisine is art.  
And as such it has to communicate,  
provoke and excited, for good or for bad.  
It cannot leave you indifferent”*

*Ramiro*



A PROVOCATION: Jurassic oyster with white chocolate; bone marrow with palm and chard.	45
TUBER MELANOSPORUM: mimetic truffle à la royal, herbs salad at their best moment, tart of ham, artichokes and yuba truffle. Truffle brioche, roasted pigeon and parfait. Translucent soup of pigeon and “oloroso” wine.	65
STEW OF BIVALVE WITH “CAVA”; Asparagus with salads. Noodle Socarrat with orange and saffron	38
SQUID FILLED WITH A SPANISH SAUSAGE “BUTIFARRA DEL PEROL”; essence of “Callos a la Madrileña” ; fresh cheese and slices of celery-turnip.	43
SPANISH LOBSTER COOKING IN TWO TIMES; the trunk with peas, cod tripe and artichokes of Jerusalem. The head in charcoal with kombu seaweed. €	55
WILD SEA BASS WITH “PIL PIL” OF TENDER ALMONDS; unctuous of lamb’s lettuce and watercress; cauliflower for three.	48
IBERIAN PORK SWEETS BREADS with a light smoked consommé; ray-fish with black butter, pickled pear and filaments of mushrooms. €	45
LAMB SHOULDERS with battered cacao beans and roasted cashew nuts, sobrasada bechamel, acid herbs and stems of romaine.	55
GRILLED DEER; stem tuber roots and cold leaves; liliaceous; black chanterelle and butter-thyme broth.	55
A CLASSIC: Simple Hare, Lièvre à la Royal; Mimetic Vanilla and Quince.	60
THREE ROASTED MEATS “CANELONNI” with mushrooms and micro vegetables.	40
OUR SELECTION OF 5 CHEESES REFINED with their jams and contrast.	25
SWEET MOMENT: the selection of dessert.	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.

## 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*