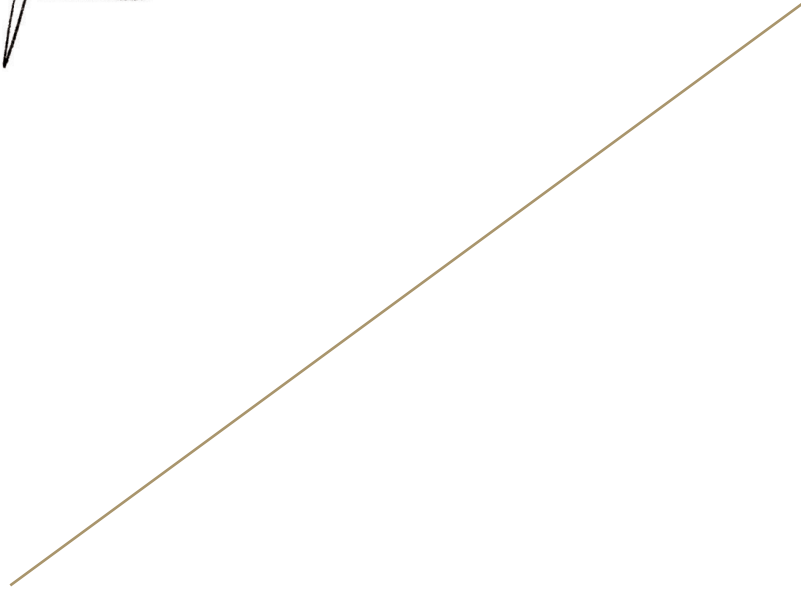


*“Cuisine is art.
And as such it has to communicate,
provoke and excited, for good or for bad.
It cannot leave you indifferent”*

Pammy



A LA CARTE

The study of the tomato 2019. Ten years looking for the DNA of the tomato: the seed, the flavor, the contrast, the provocation, the combination and the product.	42
A thought of a tuna stew: the belly and the loin cooked in two ways, with pil pil of sea roe and crunchy creamy potatoes.	45
A provocation: Jurassic oyster with white chocolate; bone marrow with palm and endives.	45
Asparagus flower with suquet of mushrooms given by the forests and the crown of the rooster. Stuffed duck soup.	43
The red king prawns in the flames of a branch; pinenuts “carbonara”, egg yolk with “sobrasada”; Iberian crunchy beef: “Torrezno”. Cappuccino with essence of the red king prawns and smoked bacon.	55
Brioche filled with garlic toffee, roasted pigeon and parfait. All the lilaceae of the moment. Consommé of pigeon and “oloroso” wine.	45
French-rack of Rabbit , “Sofrito” with snails and the best of the chicken. Multi-colored Ratatouille.	45
Grilled scorpionfish with fregola and nectarines in green sauce; marine bordelaise; micro carrots with green curry.	48
The Galician Veal: A sheet cheek of beef with pickles; Stewed sweetbread ; “Torrezno”: a crunchy beef. The cow that smiles.	55
Lamb shoulder with broad beans of cacao and roasted cashews, coffee and orange béchamel, herbs and stems of romaine.	55
Three roasted meats “canelonni” with mushrooms and micro vegetables.	40
Our selection of 5 cheeses refined with their jams and contrasts.	25
Sweet moment: sequence of small sweet bites.	25

THE MENUS



*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

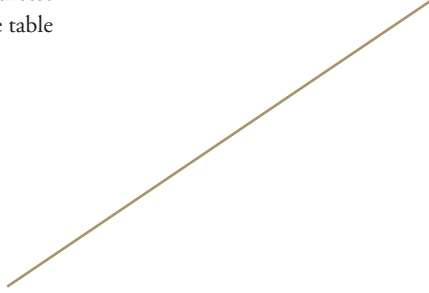
THE HOMAGE: GRAN FRX

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 "a la carte". The menus must be served for the whole table and it will be conformed from "a la carte" dishes.



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