

SEVERAL BITES TO START

Baby prawns' cones.
Pumpkin, orange and smoked saffron croquette.
Mimetic stone of idiazabal cheese and tender pistachio.

Cruji shiso with pickled mussels.
Venus margarita cocktail.
From Madrid to heaven: Cocido 2.0.

The onion that wanted to be tuna.
Oveo: Parisian mushrooms, truffle and sea urchin.
Souffle bread with pork belly and caviar.

PLATOS

Grilled scorpionfish with fregola and medlars in green sauce; marine bordelaise;
micro carrots with green curry.

Three roasted meats "canelonni" with mushrooms and micro vegetables.

Sweet Moment.

BODEGA

Burbujas by FRX D.O. Cava.
Vino Blanco: Fraga do Corvo D.O. Monterrei
Vino Tinto: Senda de los Olivos D.O. Ribera del Duero

Available only from Tuesday to Friday (non-holidays) in lunch service

Price per person: 125 euros | Includes water, bread and oil service | Coffee service included | VAT included

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PLATOS

Squid filled with a Spanish sausage "butifarra del perol"; essence of "Callos a la Madrileña"; fresh cheese and slices of celery-turnip.

Cod like in the "Freixa Tradició".

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PLATOS

Under a lactic cloak, artichokes, gelée of Iberian hams and sardines.

Spanish lobster cooking in two times; the trunk with peas, cod tripe and artichokes of Jerusalem. The head in charcoal with kombu seaweed.

Grilled scorpionfish with fregola with medlars in green sauce; marine bordelaise; micro carrots with green curry.

Lamb shoulder with battered cacao beans and roasted cashew nuts, bechamel of "sobrasada", herbs and stems of romaine.

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Lamb shoulder with battered cacao beans and roasted cashew nuts, bechamel of "sobrasada", herbs and stems of romaine.

Sweet Moment.

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Price per person: 150 euros | Includes water, bread and oil service | Coffee service included | VAT included



CELLAR

Suggestion of our Sommelier

CELLAR N°1

Burbujas by FRX D.O. Cava.
Fraga do Corvo D.O. Monterrei
Cair Cuvée D.O. Ribera del Duero.

25 euros

CELLAR N°2

Burbujas by FRX D.O. Cava.
Quintaluna D.O. Rueda
Contino Reserva D.O.C. Rioja

35 euros

CELLAR N°3

Burbujas by FRX D.O. Cava.
Fransola. D.O. Penedès
Mauro V.T. Castilla y León
Finca Antigua Dulce D.O. La Mancha

55 euros

The reference of the wines may change

Price per person | VAT included