

COLD STARTERS

Ostra "speciale Daniel Sorlut" n°1	5,50€ (marine mollusk)
Smoked sardine	4,50€ (fish, gluten)
Anchovy.	4,00€ (fish, gluten)
Seasonal tomato salad with pickles and dried salted tuna.	13,50€ (sulphites, soy and fish)
Red tuna tartare with avocado, "Wai Wai" noodles and spirulina.	17.80€ (fish, soy, gluten, marine mollusk, sesame seeds)
Waffle with siberian sturgeon caviar, parmesan cheese and cured egg yolk.	€ 13.50 (dairy, egg, sulphites, gluten, soy, fish)
Cold potato salad with smoked eel.	9.90€ (egg, fish, sulphites, gluten)
Roasted pumpkin salad, feta cheese, caramelised nuts and beluga lentils with red curry.	14.50€ (dairy, egg, nuts)
Hot smoked sturgeon from Sarrion with red fruit cream and red cabbage pickle "Tribute to Kiora"	13,90€ (fish, sulphites, dairy)
French croissant toast with matured low loin steak tartare.	9.90€ (gluten, dairy, mustard, sulphites, egg)

HOT STARTERS

Potato soufflé explosion with fresh black truffle. (1 piece)	5,00€ (egg)
"Olé mis huevos" .	12.00€ (egg, dairy, soy, gluten, sulphites)
Crispy Octopus with spicy mayonnaise.	17,80€ (marine_mollusk, egg)
"Rabbit wings" with rosemary barbecue (4 pcs).	15,00€ (sulfites, gluten, mustard)
Free-range chicken and boletus cannelloni.	14,90€ (dairy, gluten, sulfites)
Artichoke with iberian guanciale , black truffle and egg yolk .	15,80€ (egg)

FISH

Fried cod with "Piquillo" red pepper sauce	22,00€ (fish, gluten, crustaceans, sulphites)
Salmon with kiwi curry sauce, apple and pears in white wine.	19,50€ (fish, nuts, sulphites, peanuts)
Capture of the day with shellfish soup and vegetables.	25,00€ (fish, gluten, nuts, sulphites, peanut)

MEAT

Low temperature lamb with beetroot stew and yoghurt sauce.	19,20€ (sulphites, dairy)
Acorn-fed iberian pork with sweet and sour spring onions and citrus carrot cream.	20,50€ (soya, sulphites, gluten)
40 days matured beef tenderloin with confit piquillo peppers and potato straw (400gr/500gr).	34,00€

ARROZ BOMBA "LA PERLA" D.O. Valencia

Crayfish and garlic shoots.	22,00€ (fish, crustaceans, marine molluscs)
Fresh fish market.	18,50€ (fish, crustaceans, marine molluscs)
Cuttlefish ink with salthorn and crispy octopus.	20,50€ (fish, crustaceans, molluscs)

**The rice dishes will be served exclusively at lunchtime and will be full table service.*

**Minimun 2 pax.*

DESSERTS

Baked chocolate coulant with banana ice cream and cocoa nibs. (Minimum waiting time 12 minutes).	9,50€ (gluten, dairy, nuts)
Caramelised brioche "Torrija" with meringue milk ice cream.	7,50€ (gluten, dairy, eggs, nuts)
Bourbon Vanilla Cream Custard.	6,90€ (dairy, eggs)
Spiced white chocolate ganache, cocoa and matcha tea ice cream.	7,30€ (dairy, nuts, gluten)
Tangerine sorbet, citrus yogurt and almond cake	6.90€ (dairy, gluten, nuts, eggs, sulphites)

Lunch Menu

Starter, main course and dessert

19,50 €

**The menu will be served at lunch time on Wednesday, Thursday and Friday*

Kids menú

Nuggets, French fries and dessert

15,00 €

** VAT includes*