



Whites

LOES, PENEDES *
17

JOSÉ PARIENTE, VERDEJO, D.O. RUEDA *
24

Reds

8.0.1, D.O. RIBERA DEL DUERO*
21

VIÑA ALBERDI, D.O. RIOJA *
27

EMILIO MORO, D.O. RIBERA DE DUERO *
41

Bubbles

RESERVA DE LA FAMILIA, JUVE & CAMPS, D.O. CAVA *
21

MOËT & CHANDON, BRUT IMPERIAL, CHAMPAGNE *
39

* Bottles of 75 cl.



• SUMMER 2024 •



VERMOUTH IZAGUIRRE
7

BLOODY MARY
8

BELLINI
10

DRY MARTINI
10

TIO PEPE*
5

JUVE & CAMPS RESERVA FAMILIA*
7

MOËT & CHANDON*
10

* By the glass

TO SHARE

Smoked salmon loin	20	SMOKED SALMON
Duck foie-gras mi-cuit, peach and strawberry jam	20	FOIE-GRAS
Iberian ham D.O.P de Extremadura	29	IBERICO HAM

STARTERS

Vegetable escalivada with romesco	15	VEGETABLES
Tomato salad with white tuna	15	TOMATO
Zucchini carpaccio, Castell Llebre cheese and herbs	15	ZUCCHINI
Roasted avocado	12	AVOCADO
Wild mushrooms served with egg yellow	18	WILD MUSHROOMS
Cold almond soup with ham shavings	12	ALMONDS

RICE, EGGS AND PASTAS

Fried eggs with jowl	15	EGGS
Delta rice with mushrooms and wild asparagus	18	RICE FROM DELTA
Macaroni with squid, prawns, and tomato confit	15	MACARONI

MAIN DISHES

Monkfish tail with golden roasted potatoes	25	MONKFISH
Grilled sole **	30	SOLE
Steamed sea bass with vegetables julienne **	28	SEA BASS
Veal rib milanese style **	25	VEAL
Lamb ribs with quince alioli	24	LAMBS RIBS
Galician veal tenderloin with caramelized tomatoes **	27	GALICIAN VEAL

SIDE DISHES

Straw potatoes ** / Mashed potatoes ** / Vegetables ** Rice ** / Salad **	5
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CHEESE AND DESSERTS

Alt Urgell cheese trolley	14	CHEESES
Red fruits Pavlova	10	RED FRUITS
Cheesecake	8	CHEESE
Creamy chocolate	10	CHOCOLATE
Peaches with vervain	8	PEACHES