

BREAD & ALMADRABA TUNA GILDA | 5 € p.p

STARTERS

Ibérico Ham Croquettes 2 pcs. / 7

Made with 100% acorn-fed Ibérico ham

Madrid-Style Brittany Scallop 14

Chargrilled with Madrid-style tripe sauce, lemon and pickled fennel

Chargrilled Razor Clam Carbonara 18

Free-range egg yolks, guanciale, Pecorino and basil

Cubano 19

Bikini-style toasted sandwich with suckling pig, smoked cheddar and pickles

Foie Gras Magnum & Milk Brioche 28

Foie gras mousse with salted banana glaze

Seafood Chawanmushi 19

Seafood jus custard with caviar, mussels, cockles, salsa verde and fennel

Seasonal Pickled Mushrooms 17

Chargrilled, with free-range egg and garlic soup foam

Tudela Baby Lettuce & Swordfish 17

Tuscan burrata, cherry tomatoes, orange and pistachios

Corsario Fabes 18

With consommé, fabes spherification, compango pringada and Ibérico pork jowl

Onion Soup — A Tribute to Bocuse 18

Classic onion soup foam, red onion jus, shallot, brioche and Gorgonzola

FISH

Tuna Cheek Marmitako 30
With brown-butter gnocchi and fried piparra peppers

Chargrilled Sole · for two 72
Citrus beurre blanc with smoked butter

White Grouper 30
Wild asparagus, celeriac cream, pig's trotter consommé and courgette flower with mushrooms and truffle

Pyrenean Trout 28
Gently poached, with cauliflower risotto, shallots and a wasabi, sake and lime emulsion

Skate with Brown Butter 28
Almond, garlic and parsley picada

MEAT

Galician Blonde Beef Tenderloin 38
Foie gras mi-cuit, truffle and demi-glace

Dry-Aged Friesian Beef Rib Chop · 1 kg 84
Selected mature Friesian beef, dry-aged for a deep, intense flavour
Ideal for sharing

USDA Prime Black Angus Ribeye · 500 g 78
Selected by Creekstone Farms

Milk-Fed Lamb Shank 32
Chargrilled in its own jus with smoked mashed potatoes

Free-Range Coquelet 25
Slow-cooked, with pepitoria jus

SIDES

Pont-Neuf Potatoes 8
Parmesan-Gratinated Celeriac 9
Chargrilled Chocolatero Peppers 7
Green Salad 7

EL FINAL DULCE
A Sweet Finish

Croissant y mermelada	7	Croissant & Jam
Tatin de flor de manzana	7	Apple Flower Tatin
Anatomía del chocolate	8	Anatomy of Chocolate
Soufflé de banoffee y caramelo salado	9	Banoffee & Salted Caramel Soufflé

VINOS DULCES · DESSERT WINES

Dulce Monastrell Monastrell, Jumilla 11

Don PX Pedro Ximenez, Montilla 7

Victoria Nº2 Moscatel de Alejandria, Malaga 14

Si tiene alguna alergia o intolerancia comuníquelo a nuestro personal de sala.
Please inform our staff of any allergies or intolerances.
IVA incluido / Precios en Euros VAT included / Prices in Euros