



ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)

Gazpacho de tomate y sandia con picatostes y aceite verde (V)
Tomato and watermelon gazpacho with croutons and green oil(v)

Ensalada greenhouse con cerezas, tomate cherry y vinagreta de mostaza(v)
Greenhouse salad with cherries, cherry tomatoes and mustard vinaigrette(v)

Remolacha a la sal con stracciatella, pipas de calabaza y salvia(v)
Beetroot "a la sal" with stracciatella, pumpkin seeds and sage(v)

Steak tartar clásico con encurtidos y patatas chips (+2€)
Classic steak tartar with pickles and potato chips (+2€)

PRINCIPAL (A ELEGIR) / MAIN COURSE (TO CHOOSE)

Lubina a la plancha con pil-pil y verduras braseadas
Grilled sea bass with pil-pil and braised vegetables

Contramuslo de pollo con pure de celeri y sweet chili
Chicken breast with celeriac purée and sweet chili

Milhojas de raíces asadas con mayonesa de raifort y lima(v)
Roasted root vegetable millefeuille with raifort and lime mayonnaise (v)

Tagliatelle con salsa de azafrán y gambas salteadas (+1,5€)
Tagliatelle with saffron sauce and sautéed prawns (+1,5€)

POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)

Macedonia de frutas de temporada
Seasonal fruit salad

Cremoso de chocolate con plátano caramelizado y sal maldon
Chocolate cream with caramelised banana and maldon salt

Cheesecake tradicional con mermelada
Traditional cheesecake with jam

Higos con espuma de canela y crumble
Figs with cinnamon foam and crumble

26€ (IVA incluido)
26€ (VAT Included)

Incluye agua, copa de vino o refresco o cerveza, pan y café
Includes water, glass of wine or soft drink or beer, bread and coffee





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Macedonia de frutas de temporada
Seasonal fruit salad

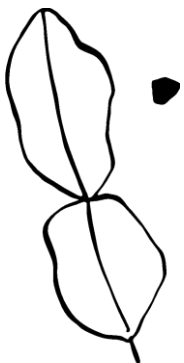
Creoso de chocolate con plátano caramelizado y sal maldon
Chocolate cream with caramelised banana and maldon salt

Cheesecake tradicional con mermelada
Traditional cheesecake with jam

Higos con espuma de canela y crumble
Figs with cinnamon foam and crumble

28€ (IVA incluido)
28€ (VAT Included)

Incluye aperitivo del chef, agua, pan y café
Includes Chef's appetizer, water, bread and coffee



Sábado y Domingo de 13:30h a 16:30h
Saturday and Sunday from 13:30h until 16:30h