

ME NU

RESTAURANT

STARTERS

PRAWNS CASSOLETTE _____ **16,00€**

Sautéed prawns with garlic and coriander.



**EGGPLANT SMALL
TOWER** _____ **14,50€**

An exquisite tower of roasted eggplant and royal quinoa, cradled in a luxurious Marcona almond cream and chlorophyll essence, crowned with a crunchy parmesan tuile and a sprinkle of chia seed sprouts.



**GOAT CHEESE
MEDALLION** _____ **15,50€**

A gratinated medallion of goat cheese, drizzled with the sweetness of palm honey, elegantly set atop a refreshing salad of arugula, lamb's lettuce, and crisp apple, paired with a tartare of tomato garnished with fried onions.



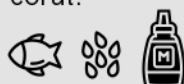
FOIE GRAS SAUTEED _____ **22,00€**

An opulent duck foie gras flan, served with a mini homemade brioche, accompanied by a sweet malvazia jam and delicate caramelized onions that whisper indulgence.



TUNA TARTARE _____ **17,00€**

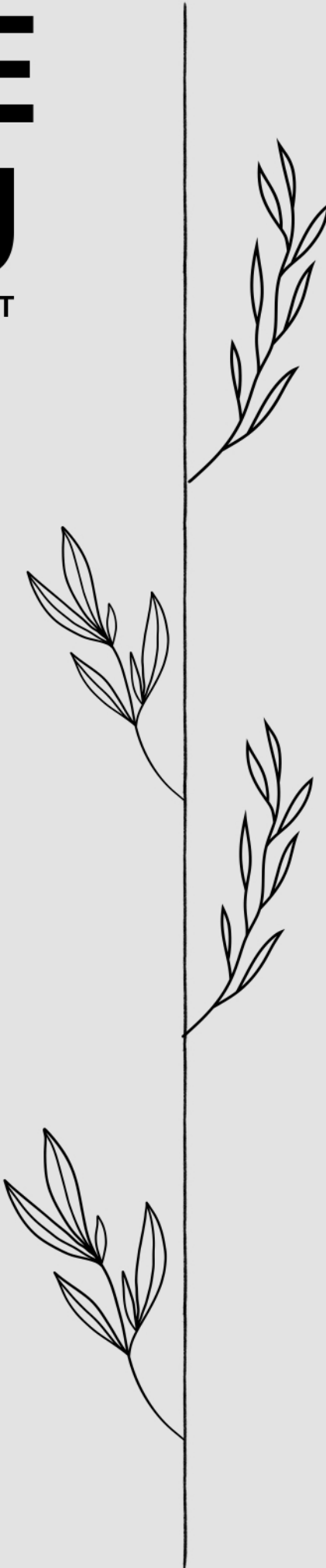
A refined tuna tartare, enriched with black and toasted sesame, elegantly placed upon a bed of dill-infused cucumber, adorned with citrus apple caviar and a whimsical spirulina coral.



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MAIN DISHES



BEEF TARTARE _____ 23,00€

A masterful presentation of "Rosada Real" beef tartare, artfully blended with truffle essence and cilantro, accompanied by an aromatic salad, hand-cut fries, and freshly whipped mayonnaise that adds a touch of sophistication.



PORK TENDERLOIN MEDALLION _____ 24,50€

A tender medallion of Iberian pork, lavishly topped with aged cheese, resting on a nest of crispy potato chips and creamy butternut puree, finished with a drizzle of truffle-infused tarragon jus that elevates the dish to new heights.



CUBE ROLL RIBEYE _____ 27,00€

Grilled cube roll ribeye, bursting with fragrant notes of rosemary and smoked garlic, served alongside creamy goat cheese, balsamic pearls that burst with flavor, and a nest of sautéed zucchini spaghetti that adds a playful touch.



FISH FILLET _____ 20,00€

Pan-seared fish loin of the day with a savory tamarind glaze, ginger, and cilantro crust, presented with a vibrant medley of vegetable tagliatelle and a silky corn emulsion that harmonizes the dish.



VEGETARIAN BURGER _____ 17,00€

A gourmet vegetarian burger, nestled in a homemade brioche bun, served with golden hand-cut fries and a freshly crafted moringa mayonnaise that adds a unique twist.



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DESSERTS

MANGO AND PASSION FRUIT FROZEN _____ 8,00€

An enchanting frozen dessert of mango and passion fruit, flambéed with vodka, evoking tropical dreams.



STRAWBERRY AND COCONUT LITTLE DOME _____ 8,00€

A creamy delight of strawberry and coconut, artfully drizzled with pistachio, accompanied by a soursop mousse dusted with moringa powder for a refreshing finish.



YOGURT ICE CREAM _____ 8,00€

Artisanal Greek yogurt ice cream, infused with white chocolate and coconut, complemented by walnut marzipan and a delicate rose foam that whispers of elegance.



DAME BLANCHE CUP _____ 8,00€

A timeless Dame Blanche cup, adorned with velvety vanilla chantilly and a rich warm chokotoff sauce that invites indulgence..



FONDANT _____ 8,50€

A luscious Belgian chocolate fondant, served alongside creamy vanilla ice cream and adorned with chokotoff pearls that provide a delightful surprise..



MILHOJAS _____ 8,00€

A crispy mille-feuille, lovingly layered with coffee mousse atop a caramelized cream base, evoking a symphony of textures and flavors.

