

· STARTERS ·

ARENAS HELADAS

[Frosted molluscs, cockles, purple dye murex and sea urchins, iced cooking jus, herbs, spices and aniseed]

€19.00



ROJOS Y VERDES

[Red prawn, cold emulsified peas, pickles, watermelon, sage and coral froth]

€19.00



ALMADRABA DE INTERIOR

[Raw tuna, textured algae on tunny 'royale' and black pudding from Pinoso]

€19,00



¿GEOMETRÍA?

[Circlet of foie gras and lobster, strawberry oxtail with a note of poultry and cane sugar]

€21.00



· FISH & SEAFOOD ·

DE POTA EN POTERA

[Stewed baby squid in double pil-pil, a splash of ink, melon and spicy Basque pepper]

€22.00



MANDALAS ALICANTINAS

[Red mullet, onion petals, hot and spicy citrus pickle, with vegetable jus]

€23.00



MARES, SECADEROS Y VALLES

[Glazed tuna belly in ham, mint, cherry charcoal and cream of Iberian ham]

€24.00



· RICE DISHES ·

BLANCO ROTO

[Fluffy. White with cod, pickled vegetables and sea urchin]

€20.00



CEREAL Y PRADOS

[Fluffy. Galician Blond beef, legumes and okahijiki]

€20.00



· MEAT DISHES ·

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AUTÓCTONO

[Organic free-range chicken, marbled terrine, red cabbage, sour apple and caviar]

€25.00

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NAVARRA FORAL

[Grilled pigeon, jus, macerated aubergine with egg white and egg yolk]

€26.00

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SIN CERCO: LIBERTAD

[Roast loin of pork in a polenta coca bread, Padrón pepper seeds, corn and green mustard]

€26.00

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· DESSERTS ·

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PEQUEÑOS GRANDES

[Lemon thyme and passion fruit lolly]

€6.00

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JJ QUIJAS: AMISTAD

[Layered watermelon, coriander, passion fruit seeds and citronella]

€12.00

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MEMORIAS PERFECTAS

[Chocolate, orange, vanilla almonds and citrus frosting]

12,00€

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ALGO DE CASA, AQUÍ

[Citrus coca bread with fruit, basil and pistachio]

€12.00

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- A la Carte (the table service is €20)
- La Mòde menu: €35 (from Tuesday to Thursday)
- Gastronómica menu €60
- Mesa Martina menu €100