

• **DESSERTS** •

FRESIBAYA

[Sweet and tart strawberry, pepper, mint, extra virgin olive oil and buttermilk frappe]

€8.00



MELOCOTON: ¿TEMPRANO/TARDIO?

[Grilled peach, almond cream, black beer toffee and sweet bread]

€11.00



ALGO DE AQUÍ ALGO DE ALLI

[Meringue, red berries, cream cheese, candied nuts and cocoa aromas]

€11.00



CHOCOLATE Y ASCUAS

[Smoked chocolate, frozen banana and honey]

€11.00



Wine pairing (half)

€35.00



Wine pairing

€75.00



Premium wine pairing (large)

€100.00



Els Vents coffee pairing

€8.00



• ELS VENTS 2021 SPRING MENU •



ELS VENTS
RESTAURANT



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DEAR COSTUMER, THIS MENU IS SINGLE-USE ONLY, IT WILL BE THROWN AWAY ONCE YOUR DISHES SELECTION IS DONE



WE HOPE YOU ENJOY THE EXPERIENCE

• **STARTERS** •

DENIA Y SU LONJA

[Red prawn, with a creamy tamari, citrus fruit, algae and coral mollitas sauce]

€19.00



UN CLUPEIDO DESDE LA CUARESMA

[Flame-grilled sardines, with a jus of parsnip gazpachuelo broth, seafood pate, Fondillón wine and finely chopped seasonal vegetables]

€17.00



LEYENDAS SEFARDIES

[Cold cuts of baby lamb, smoked eel creamy rice, purple sisho, red curry and foie micuit hollandaise]

€18.00



¿UNA PRINGA DE ROCA?

[Stewed and roast Iberian bacon, octopus, consommé and sauerkraut style chicory]

€18.00



• **FISH & SEAFOOD** •

RUTA JACOBEO HACIA EL LEVANTE

[Grilled smoked scallop, morel mushroom duxelle, pilpil garlic sauce and mollusc coral]

€22.00



MEDITERRANIAS Y TRADICIONES

[Common dentex in ash salt, aromatics and a fennel and sea urchin garlic and mayonnaise alioli sauce]

€24.00



DE LA IJADA

[Roast tuna belly, sabayon of stewed partridge, textures of beetroot and radish with pine nuts]

€25.00



“ BACALADO DE BILBADO”: UN DICHO

[Cod in a tender almond jus, extra virgin olive oil pilpil garlic sauce, roe, sweet pepper and beef collagen]

€24.00

• **RICE DISHES** •

SIERRAS Y LLANOS

[Dry. Small game señolet creamy rice]

€19.00



SIERRAS Y MAR

[Dry. Made with a mixture of langoustines, pepper and mushrooms]

€20.00



SIERRAS, MAR Y SECADEROS

[Creamy. Made with bay squid, cod and ham]

€20.00



• **MEAT DISHES** •

EL STEAK TARTARE

[Blonde cow sirloin top, pressed anchovy and potato bread]

€26.00



VISITAS AL PASADO

[Roast Iberian pigs' feet and foie gras, cheek jus with truffle and a salad]

€25.00



¡PASTORES VENIR!

[Herby suckling lamb, *Sang amb Ceba* (fried blood with onion), jus and a tuber hollandaise sauce]

€24.00



CAMINO DEL NORTE

[Blonde cow cheeks, stew essence, mustard consommé and fine herbs]

€25.00



• A la Carte (the table service is €20)

• Gastronómica menu €60

• Mesa Martina menu €100