

· STARTERS ·

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PUCHEROS FRÍOS: LONJA

| Red shrimp in rice, tempura, fried tomato, lemon mousseline & powdered chilled crustacean |

24.00€**CONCHA Y HUERTA**

| Cold oyster, cow oxtail and mushrooms, iced cream of white celery, pomegranate & mint |

20.00€**PEZ SAPO**

| Black monkfish in a warm dark stew, cream of tinned fish loin, roasted foie gras & watercress curry |

24.00€**CUCHARA ALICANTINA**

| Roe deer in the pot with vegetables, traditional dried black pudding and trotters with herby mustard |

24.00€**· FISH & SEAFOOD ·**

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MONDONGO MARINERO

| FLUFFY: Fish skin rice, murex and lupin |

26.00€**ROBALIZA: EN BLANCO Y NEGRO**

| 2-tone sea bass, smoked fennel broth & tiger nut juice |

26.00€

· MEAT ·

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PASTOS PEQUEÑOS

| Melt-in-the-mouth kid, meat jus, pine nut & raisin sauce |

| Lacquered gizzard in a seafood crumble |

29.00€



!!! CON LA MÚSICA, A OTRA PARTE !!!

| Kobe, baked dough balls in stew and herby legume jus |

32.00€



Menu table service 25€

Gastronomic Menu 80€

Mesa Martina Menu 100€



To have a real feel for the work of Chef José Antonio Sánchez, choose among any of his menus.

