

· **STARTERS** ·

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**MI REINA: VESTIDA DE ROJO**

[Cooked red prawns, spicy squash and prawn cream]

[Steeped tiger prawns]

**24.00€**

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**'BISCUIT GLACE': DE BAHIA**

[Shrimps & sea urchins, whole & bifurcated, coral 'glacé', algae, cauliflower and a slice of infused turkey]

**24.00€**

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**'VERDE QUE TE QUIERO VERDE': LORCA**

[Fresh peas, a light sweet-and-sour marinade with a thick vegetable jus and flame-grilled bass]

**24.00€**

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**TRADICIÓN OLVIDADA: A MI MANERA**

[Small game 'altaballacos', baby eel, smoked fresh water jus and a little garlic fowl]

**25.00€**

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**OLOR, TIEMPO Y DESEO**

[Agria potato, garlic shoots, Rubia beef and black truffle]

**25.00€**

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· **RICES & FISH** ·

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**'POLP Y ALLS': ARROZ DE ALBUFERA**

[FLUFFY: Octopus in a 'bollitori' cream, rashers of Abadejo bacon and fresh green beans]

**24.00€**

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**MULLUS 2.0.: CAMBIO DE COLOR**

[Red mullet with a fine herby crust, "tabarquino" fish stew, potatoes, basil and citrus]

**26.00€**

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## · MEAT DISHES ·

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### PRADOS: DE RAZA GUIRRA

|Crispy lamb sweetmeats on a creamy bed of lamb, grilled vegetables, wheat tortilla chips and truffle|

**25.00€**

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### ¡¡EL PICHÓN!! ENFADADO...

|Pigeon... Roast pigeon supreme, fluffy peppermint garlic and cumin 'cucurrones', with a red curry demi-glace|

**25.00€**

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### ¡¡ALEXA!! PON MÚSICA, EN SOL MAYOR

|Kobe beef blanched & sautéed in herby meat juices, jus and the chef's 'wild' salad|

**35.00€**

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Menu table service 25€

Gastronomic Menu 80€

Mesa Martina Menu 110€



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