

· STARTERS ·

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'RECUPERARE': EN LATÍN

|Quisquilla, green apple gazpacho, coral snow, tomato and seaweed crunch|

24.00€



LOINS IN SILVER AND GOLD: A JEWEL

|Cold sardine, salpicon gelee, passion and chilli cream, country chicken powder and ice cream lettuce|

24.00€



'PIPES I CARASSES': MODERN

|Summer pericana, its cream, watermelon, capellan powder, cod and citrus crust|

24.00€



DRESSED IN RED FEATHERS: PARTRIDGE

|Partridge in its pickled sauce, fried figs, toffee from its skins and scrubland cream|

|My crescent: Crispy pate, river caviar and cold herbs|

24.00€



· RICES & FISH ·

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FINGERLING SLICES

|MELOSO. Red shrimp, coral ali-oli, crystal of their heads|

25.00€



LIGHT ON DARK

|Cod in milk, haddock sponge, honeyed cow in stew and spices|

26.00€



TUNA, TUNA LIKE HAM, HAM!!!

|Ventresca (tuna belly) made with almond charcoal, ham, horchata of the fruit and colours from the orchard|

26.00€



· MEAT DISHES ·

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HUNTING: 2010 VERSION

[Roast pigeon, juice from its bones, pine nuts as risotto,
fresh aromatic herbs and sweet quince]

[Leg lacquered and sprinkled with fried green]

29.00€



IBERIAN PAINTINGS: EXPRESSION

[Iberian prey charcoal, in caramel orange,
coloured by herbs and vegetables]

28.00€



ALEXA! PUT MUSIC, IN G MAJOR

[KOBE, 'risolado' in its fat of herbs,
juice of always and my wild salad]

35.00€



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