

· **STARTERS** ·

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ELLA

[Red prawn in smoked salt, Marcona almond mousseline, wafer-thin fruit bread, coral and cream of charbroiled avocado]

€17.50

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WINTER PEARLS

[Charbroiled oyster, Vinalopó grape oxtail and bacon]

€13.00

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LES LANDES DU LEVANT

[Ravioli stuffed with foie gras, buttered langoustine and dates]

€19.00

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MONTE BAJO

[Grilled partridge, marinated verdina beans, fowl stock, curly endive and truffle]

€19,00

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· **FISH** ·

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MY CAPTAIN

[Tuna, spicy & sour bouillon, and 2-tone pumpkin]

€19.00

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SIN LEVANTE: LA PESCA

[Tender bream, with pil pil cream in a red prawn “poblano” suquet with a thick pork rasher]

€20.00

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· **RICE DISHES** ·

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BLACK & GREEN: EL ALBIR

[Fluffy. Cuttlefish, hints of the sea, crunchy fish bites]

€15.00

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THE IBERIAN RESERVE

[Dry. Iberian cuts, different textures + a creamy stew]

€16.00

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· **MEATS** ·

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LACUNAE

|Duck, estate herb sauce with bitter orange and a creamed confit|

€22.00

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OTRA RUTA JACOBEA

|'Rubia gallega' beef, sweet palm leaf, dates and meat juices|

€23.00

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REDESCUBRIENDO GUANAHANI

|Iberian pork cut roasted in pine ash, textured fruit and fruit juice|

€20.00

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· **DESSERTS** ·

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ESFERA DE PORCELANA

|Pineapple, citrus and crunchy textured layers|

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EL ROCIO DEL AZAHAR

|Mandarin and fennel, cream, sherbet & ice|

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PINTURA EN TAPIZ DULCE

| Custard apple, chocolates, pistachio cream & Marcona almonds|

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REMATANDO EL VINO: FRUTALES

|Sweet pears in wine, vanilla, chocolate, ginger, cloves & two scoops of ice cream|

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*Desserts are €12.00 each

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