

• **DESSERTS** •

FUEGO DIVINO

[Persimmon flesh & fennel with lemon verbena ice]

€6.00



AZAHAR

[Roast 'marcona' almond, cream of cider and seasonal fruit]

€11.00



EL MANZANO

[Apple sweet, tipsy hazelnut, biscuit, cloves and pepper]

€11.00



EL CHOCOLATE: BLANCO Y NEGRO

[Various chocolates, fruit and pastries]

€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 2020 AUTUMN/WINTER 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** •

LAS COSTAS DEL NÁCAR EN OTOÑO

[Oysters, pickled algae, stock, shell-shaped meringue and mushroom infusion]

€16.00



FONDEO: "SES ILLETES"

[Red prawn in stew, with fennel, ginger, olive demi-glace and bacon]

€20.00



SECADEROS VEGETALES

[Crispy Iberian ham, artichoke in celeriac and truffle jus, with sea urchin and green leaves]

€19.00



MI PROVINCIA

["Pine nut" -shaped pasta in truffle and mushrooms with cured pigeon ham]

€19.00



• **FISH & SEAFOOD** •

PINTAR

[Red mullet, squash and 'sobrasada' wrap, parsley and crispy cold cuts]

€24.00



VIRTUDES: PACIENCIA Y TEMPLANZA

[Crab and coral filling in a stew 'chantilly', with peppermint and cockscomb]

€24.00



TEA DUO?

[Cooked tuna belly, coal-steamed vegetables, seafood ham and Iberian ham & miso tea]

€26.00



• **RICE DISHES** •

ANZUELOS NEGROS

[Fluffy; featuring textured cuttlefish and its ink, with a garlic and bean pickle]

€20.00



CEREALES Y RESES

[Fluffy; featuring 'Rubia Gallega' beef, land-based seaweed and legumes]

€20.00



• **MEAT DISHES** •

RESES

['Rubia Gallega' beef loin, salsify terrine, herby sauce with baked foie-gras and Vinalopo grapes]

€26.00



ESTE: DE RAZA

[Barbary duck 'rissolé', dried figs, meat jus and spicy vegetables.]

€26.00



PEQUEÑAS DEHESAS

[Suckling pig, celery chutney, meat bone reduction and jus of home-grown greens with crispy meat shavings]

€25.00



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

• La Mòde menu: €35 (from Tuesday to Thursday)

• Gastronómica menu €60

• Mesa Martina menu €100