

· **STARTERS** ·

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EN SU MEJOR MOMENTO: AGUAS FRÍAS

|Baked OYSTER, tempered cream of shellfish & parsnip,
spicy mi-cuit foie gras with a dash of cocoa|

22.00€

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MI GAMBA ROJA DE INVIERNO / 22

|A darling of a cold dish: PRAWNS & RUBIA BEEF. Fancy some custard?|

|PRAWNS in slices of Rubia Beef, yellow cream, open pastry|

25.00€

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SIEMPRE HAY MATICES. NI BLANCO NI NEGRO

|Select, stuffed SQUID, a smattering of duck
and a three-colour palette of sea anemones|

24.00€

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“TRADICIÓN Y MENJAR” O ¿VANGUARDIA?

|RABBIT stew, a herby cream and scoops of mash|

|Truffle bread MIGAS on a fresh green salad in hollandaise|

24.00€

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· **FISH & SEAFOOD** ·

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CAPTURAS GRANDES Y SU LUCHA

|FLOUNDER in artichoke glacé, with crunchy vegetables,
pine nuts in a yoghurt jus and tamarind|

26.00€

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CONCHAS Y CALABAZAS: CAMINO DEL NORTE

|Breaded SCALLOP, pumpkin consommé, pumpkin seeds
in saffron milk and sea urchins|

25.00€

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· MEAT DISHES ·

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PRADOS SOSTENIBLES

|BREAD SOUP with Rubia Beef and truffle|

|Braised rack of beef RIBS, cream of tarragon and blackberries|

27.00€



- Menu table service 20€
- 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.

