

## · STARTERS ·

### PUCHEROS FRÍOS: LONJA

[Red prawns in a cold pot with its juices, fried tomato, lemon mouselline & chilled powdered crustaceans]

**22.00€**



### ¡¡¡AVE, CESAR!!!: LA VEGA BAJA

[Macerated turkey in a cold, creamy chilli stew, lettuce jus, beet & cream of mullet roe]

**22.00€**



### PRADOS Y ROSALES

[Sliced Rubia beef, whiting roe, mushrooms, egg yolk & fish collagen]

**22.00€**



### LANDAS, CONCHAS Y CÁSCARAS

[Foie gras cooked in a seashell, cockles, coconut consommé & salted asparagus]

[Hollandaise, cocoa & curry]

**22.00€**



## · FISH & SEAFOOD ·

### ¿¿MELÓN CON JAMÓN??

[Tuna belly, cream of ham, melon, crackling & a little light sea anemone]

**26.00€**



### “A JIGGING”

[Yellow grouper, stewed grouper skin, cherries, fried foie gras & vegetables]

**26.00€**



**MEAT DISHES ·**

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**“DE VACAS VA LA COSA”**

|SIRLOIN, “steak tartlet”, “Anchovy, cream of ñora pepper”|

|SIRLOIN, blanched in animal fat, fried potato & a sweet jus|

|Fresh, wild leaves, beef rashers & toasted almonds|

|A SWEET AFTERTASTE... “Pastrami croissant” & jus with a hint of coffee|

**38.00€**



- 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.*

