

MENÚ GUARDA

Cocktail Room

Galician oyster with jalapeño essence and frozen pearls of Bloody Mary
Corn and black sesame crystal with chickpea miso, avocado and foie gras flakes

Onix

Marrow of cured Iberian Ham with sea urchin and Osetra Caviar
Geleé of 5 Jotas Acorn-fed Iberian Ham cane

Wine Cellar

Red wine polyphenol macaroon with fermented garlic and Torta del Casar
Sauvignon Blanc grape, crisp, liquid and acidulous

Sacristy

Psyllium leaf with wild bull steak tartar in old mustard sauce
Sausage of wild bull with oak wood smoked butter

Kitchen

Pickled rock mussel with rambutan, pecan nut and freeze-dried tomato peel
Iberian pork pluma in blond paprika marinade with sherry vinegar

Lab

Home-smoked wild salmon with Jaral de la Mira herbs
Salted wild sea bass with aromatic herbs

Dining Room

Madrilénian stew soup with mint and thyme consommé foam
Fritter with the pingá of the stew, Casalba bacon and Melanosporum black truffle

Menu

Iced pistachio blossom, olive gazpachuelo from Campo Real
Osetra caviar with pistachio foam and craft beer

Txaka tartare with blue crab with an air of its coral
Spicy americana, tender shallot and crispy celery

Green chickpea with pesto, milk flower veil
Parmesan buttermilk and basil pearls

Melanosporum black truffle tartar, with morel cappuccino,
Iberian pork belly, raisined tomato and Champagne sabayon

All i pebre of eel from our Valencian Albufera, port of Catarroja,
with Iberian bacon, seaweed paper and smoked eel sorbet

Sea urchin yolks with spicy tripe sauce Madrid style
Smoked red mullet with flakes of its skin and marine torrezno

Marinated roe deer loin with its pâté and Melanosporum black truffle
Game rice, trumpet spaghetti, pine nuts and aerated tomato sponge cake

Juicy suckling pig with crispy skin, crackling with Sichuan pepper and molasses sauce
and molasses sauce. Saam of trotter with lemon grass and sour fruit

Beetroot crystal with blood orange sorbet and yoghurt foam
Tuber Melanosporum ice cream, rosemary caramel and pecan nut
Smoked sheep's milk with flambéed blueberries

Experience 340€

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WINE TASTING

Taittinger Brut
(A.O.P. Champagne - France)

Dr. Burkling Wolf Gaisbohl 2017
(Pfalz - Germany)

Edetaria La Terrenal 2018
(D.O. Terra Alta - Spain)

Apóstoles Palo Cortado Medium VORS
(D.O.P. Jerez-Xérès-Sherry - Spain)

Domaine Charlopin 2020
(A.O.P. Gevrey-Chambertin - France)

Meseta Sur Bin 4 2021
(V.T. de Castilla - Spain)

Château Sociando-Mallet 2018
(A.O.P. Haut-Médoc - France)

Pintia 2018
(D.O. Toro - Spain)

Oremus Tokaji Aszú 5 Puttonyos 2016
(P.D.O. Tokaj - Hungary)

La Cilla Pedro Ximénez
(D.O.P. Jerez-Xérès-Sherry - Spain)

Giovanni Allegrini 2016
(D.O.C.G. Recioto Valpolicella. - Italy)

Duque de Veragua
D.O.P. Brandy de Jerez G.R. - Spain

PREMIUM

Krug Grande Cuvée Brut
(A.O.P. Champagne - France)

Laurent Ponsot Cuvée de la Centaure 2018
(A.O.P. Meursault Charmes - France)

Belondrade Les Parcelles 2018
(D.O.P. Rueda - Spain)

Washington Irving Solera Medium
(D.O.P. Jerez - Spain)

Château La Mission Haut Brion 2007
(A.O.P. Pessac Leognan - France)

Cayuse Armada Syrah 2015
(A.V.A. Walla Walla - USA)

Flaccianello della Pieve 2016
(I.G.T. Colli Toscana Centrale - Italy)

Vega Sicilia Único 2011
(D.O.P. Ribera de Duero - Spain)

Château d'Yquem 1998 Mathusalem
(A.O.P. Sauternes - France)

Pedro Domecq Viña 25
(D.O.P. Jerez - Spain)

Noval Silval Vintage 1997
(D.O.P. Porto - Portugal)

Louis XIII - Remy Martin
A.O.P. Cognac - France

Armonía 360€ + Menú 340€ = 700€

Premium 660€ + Menú 340€ = 1000€