



EXPERIENCE

Cocktail Bar

Oyster with jalapeño essence and Bloody Mary shots
Corn taco with guacamole, miso and foie

Wine Cellar

Wild galician clam in Albariño wine sauce
Scallops in ceviche style

Sacristy

Bull steak tartar with tree leaf and old mustard
Parrocha sardine in Sherry vinegar golden brine

Kitchen

Chargrilled royal cucumber with aji pilpil
Rambutan, pickled molluscs and freeze-dried tomato

Dining Room

Stew soup with consommé and peppermint foam
Roasted cherry tomato with basil and spices

Pistachio ice cream with Caviar Beluga and
Casimiro Mahou craft beer foam

Consommé of Iberian Acorn-fed Ham with sautéed borage
5 jotas Iberian Ham, Boletus Edulis and freeze-dried corn

Blue crab tartare 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

Landes duck foie gras, pickled with Amontillado
Mango de avión and crunchy poussin skin

Cured salt belly tuna with polyphenols
Tuna marrow gazpachuelo
Tuna tartar with green mojo sauce and Osetra Caviar

All i pebre of eel from our Valencian Albufera,
port of Catarroja, with marinated smoked eel sorbet.

Suckling pig with juicy meat and crispy skin
Pork crackling with Sichuan pepper and molasses sauce
Saam of suckling pig's trotter, lemon grass, acid fruit

Fig parfait with pickled figs and fig leaf ice cream
Banana flambé with Tonka Bean parfait and Baileys ice cream
Smoked sheep's milk with flambéed blueberries

Experience 340€



WINE FLIGHT

Laurent-Perrier Grand Siècle N°26
(A.O.C. Champagne - France)

Schloss Gobelsburg Renner Ried 2014
(Kamptal – Austria)

Attis Mar 2021
(D.O. Rías Baixas – Spain)

Leeu Passant 2020
(Stellenbosch – South Africa)

Apóstoles VORS
(D.O. Jerez – Spain)

La Infanta 2020
(V.T. Castilla – Spain)

Charlopin Vieilles Vignes 2020
(A.O.C. Gevrey-Chambertin – France)

Vega Sicilia Valbuena 5º Año 2018
(D.O. Ribera del Duero – Spain)

Oremus Aszú 5 Puttonyos 2016
(Tokaj – Hungary)

Giovanni Allegrini Recioto
(D.O.C.G. Vallpolicella Classico – Italy)

PREMIUM

Laurent-Perrier Grand Siècle N°26
(A.O.C. Champagne - France)

Clos St. Hune 2015
(A.O.C. Alsace - France)

Ossian Capitel 2020
(V.T. Castilla y León - Spain)

Gaja Gaia & Rey 2020
(D.O.C. Langhe - Italy)

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

René Bouvier Grand Cru 2018
(A.O.C. Charmes Chambertin – France)

Mouton Rothschild 2011
(A.O.C. Pauillac - France)

Vega Sicilia Único Reserva Especial 09/11/12
(D.O. Ribera de Duero - Spain)

Château d'Yquem 2015
(A.O.C. Sauternes - France)

Noval Tawny 40
(D.O.C. Porto - Portugal)

Wine Flight 360 €
Premium Wine Flight 560 €
This prices includes VAT