

MENÚ GUARDA

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

Iced pistachio blossom, olive gazpachuelo
Beluga 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

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

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

Sea urchin yolks with callos sauce madrileña style
Veal tendon with sautéed borage and chantarella

Marinated roe deer loin with its pâté and Melanosporum truffle
Game rice stew, trumpet spaghetti, pine nuts and roasted chestnuts

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
Orange gianduia with chocolate cream and nougat liqueur ice cream
Smoked sheep's milk with flambéed blueberries

Experience 340€

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WINE PAIRING

Bollinger La Grande Année 2014
(A.O.C. Champagne - France)

Pazo da Sinsela San Clemente 2021
(D.O.P. Rías Baixas - Spain)

Sandhi Central Coast 2019
(Napa Valley - USA)

Quinta da Bela Vista
(Carcavelos - Portugal)

Arrebatacapas 2015
(D.O.P. Cebreros - Spain)

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

Penfolds Bin 28 Shiraz
(South Australia - Australia)

Macán 2018
(D.O. Ca. Rioja - Spain)

Oremus Tokaji Aszú 3 Puttonyos 2017
(Tokaj - Hungary)

PX Noe VORS
(D.O. Jerez - Spain)

G. Allegrini 2016 (D.O.C.G. Recioto Valpolicella. - Italy)
Duque de Veragua - Brandy de Jerez G.R. - Spain

Wine Pairing 360€ + Menu 340€ = 700€

PREMIUM

Laurent-Perrier Grand Siècle N°24
(A.O.C. Champagne - France)

Egon Müller Scharzhofberger Kabinett 2021
(Mosel - Germany)

Viña Tondonia Blanco 2009
(D.O.Ca. Rioja - Spain)

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

Cristom Eileen 2019
(A.V.A. Willamette - USA)

Gaja 2011
(D.O.C.G. Barbaresco - Italy)

Château Haut-Brion 2015
(A.O.C. Pessac-Leognan - France)

Vega Sicilia Único 2013
(D.O. Ribera de Duero - Spain)

Château d'Yquem 2006
(A.O.C. Sauternes - France)

Toro Albalá Don PX 1999
(D.O.P. Montilla-Moriles - Spain)

Graham's Tawny 40 (D.O.C. Porto - Portugal)
Louis XIII - Remy Martin Cognac - France

Premium 660€ + Menu 340€ = 1000€