



# EXPERIENCE

## Cocktail Bar

Bloody Mary nitro sorbet  
Miso taco with guacamole

## Wine Cellar

Olive spherification  
Torta del Casar ´s and paprika macaron

## Sacristy

Tree leaf with pickled tartar  
Grilled marinated artichoke

## Kitchen

Sundried tomato  
Romaine lettuce with parmesan and yuzu

## Dining Room

Seasonal mushrooms stew with peppermint  
Roasted cherry tomato with basil and spices

Pistachio cream and  
Casimiro Mahou craft beer foam

Braised avocado with toasted corn soup and crunchy borage

Watermelon vegetable carpaccio  
Sherry and Picual vinaigrette  
Pistachios, pine nuts and aromatic sprouts

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

Spring mushrooms with amontillado marinade

Pumpkin rice with vanilla from Madagascar  
Crunchy pumpkin crisp with parsley seed oil and parsley  
Pumpkin seeds with caramelised seeds

Pink tomato petals  
Toasted shallot and fermented vegetable soup  
Smoked grilled spring onions

Amanita Caesarea and Niscalos Lasagna

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 240€