

**STARTERS TO SHARE**

**"GLASS COCA" BREAD**  
with "Ramillet" tomato and extra virgin oil "Oro Bailen"

**" BRAVAS HOJALDRADAS "**  
spicy sriracha sauce and garlic mayonnaise

**THAI SALAD**  
served with marinated roast beef

**DEEP FRIED BATTERED LANGOSTINES**  
to the thai style

**CEVICHE TARTAR**  
served with japanese sauce

**SEASONAL TOMATO**  
with extra virgin oil - miso foam and dried tomato Dashi

**SALMON SASHIMI**  
with Yuzu-miso-aji and salmon roe

**MAIN COURSE TO CHOOSE**

**GRILLED MARINATED OCTOPUS**  
herbs puree and squid ink alioli

**RED TUNA**  
tagliatelle sauteed with coconut, soy and pine nuts

**ROASTED REDFISH**  
garlic and miso sauce, served with vegetables and fresh herbs

**CHARCOAL BLACK ANGUS LOIN**  
french fries and pesto foam

**ROASTED IBERIAN PORK PREY**  
marinated in miso, served with fresh corn puree and gremolata

**DESSERTS TO SHARE**

**PEAR - FECTION**  
pear cooked in red wine, carob crumble, creamy white  
chocolate-yogurt and "sambayon" ice cream

**CHOCOLATE MOUSSE**  
kumquats ice cream with whiskey, biscuit and meringue milk foam

**INCLUDE WATER, SOFT DRINKS & WINE**

**WHITE WINE: VERDEJO**

**RED WINE: RIOJA**

**68 EUR (VAT INCLUDED)**

**STARTERS TO SHARE**

**"GLASS COCA" BREAD**  
with "Ramillet" tomato and extra virgin oil "Oro Bailen"

**" BRAVAS HOJALDRADAS "**  
spicy sriracha sauce and garlic mayonnaise

**THAI SALAD**  
served with marinated roast beef

**CEVICHE TARTAR**  
served with japanese sauce

**ROASTED BAMBANJI EGGPLANT**  
fermented peanut, chili and garlic

**SEASONAL TOMATO**  
with extra virgin oil - miso foam and dried tomato Dashi

**SALMON SASHIMI**  
with Yuzu-miso-aji and salmon roe

**MAIN COURSE TO CHOOSE**

**SLOW COOKED LAMB**  
smoked puree and fresh salad

**FREE RANGE CHICKEN CANNELONI**  
red and green pesto, porcini sauce and mashrooms

**RED TUNA**  
tagliatelle sauteed with coconut, soy and pine nuts

**ROASTED REDFISH**  
garlic and miso sauce, served with vegetables and fresh herbs

**DESSERTS TO SHARE**

**PEAR-FECTION**  
pear cooked in red wine, carob crumble, creamy white  
chocolate-yogurt and "sambayon" ice cream

**CHOCOLATE MOUSSE**  
kumquats ice cream with whiskey, biscuit and meringue milk foam

**INCLUDE WATER, SOFT DRINKS & WINE**

**WHITE WINE: VERDEJO**

**RED WINE: RIOJA**

**60 EUR (VAT INCLUDED)**

**MENU TO SHARE**

**"GLASSCOCA" BREAD**  
with "Ramillet" tomato and extra virgin oil "Oro Bailen"

**"BRAVAS HOJALDRADAS"**  
spicy sriracha sauce and garlic mayonnaise

**THAI SALAD**  
served with marinated roast beef



**CEVICHE TARTAR**  
served with japanese sauce

**ROASTED PROVOLONE CHEESE**  
sundried tomato pesto, basil oil, and sourdough focaccia

**SEASONAL TOMATO**  
with extra virgin oil - miso foam and dried tomato Dashi

**SALMON SASHIMI**  
with Yuzu-miso-aji and salmon roe



**RED TUNA**  
tagliatelle sauteed with coconut, soy and pine nuts

**ROASTED IBERIAN PORK PREY**  
marinated in miso, served with fresh corn puree and gremolata

**CHARCOAL BLACK ANGUS LOIN**  
french fries and pesto foam



**PIÑA CRIOLLA**  
pineapple cooked in yerba mate syrup, dulce de leche and coconut ice cream

**CHOCOLATE MOUSSE**  
kumquats ice cream with whiskey, "leche merengada" foam

**INCLUDE WATER, SOFT DRINKS & WINE**

**WHITE WINE: VERDEJO**

**RED WINE: RIOJA**

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**55 EUR (VAT INCLUDED)**  
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