

STARTERS

Lobster croquettes
Millefeuille of apple, truffle and grilled foie with vinaigrette
Sautéed porcini mushrooms with Spanish cured ham
Spanish cured ham slices on toasted bread with tomato and oil
Homemade partridge paté with porcini mushrooms and truffle oil
Tempura of vegetables with romesco sauce
Fried aubergine sticks with cane syrup
Chef's free range eggs with potatoes and slices of Spanish cured ham
Baby squid stuffed with black pudding with pepper, Spanish cured ham and garlic sauce
Lamb sweetbreads with garlic sauce
King prawn croccante on courgette carpaccio with an aroma of soy
Chargrilled Galician scallops with a light guacamole purée

SALADS

Salad of romaine hearts, raff tomatoes, spring onions and marinated tuna fillet
Salad of avocado and king prawns with balsamic vinegar emulsion
Salad of roasted red and green peppers with white tuna belly
Salad of roast vegetables with grilled goat cheese
Salad of foie with trio of lettuces and pear confit with Málaga Virgen wine emulsion
'A hundred layers' of raff tomatoes, mozzarella and marinated tuna loin with pesto sauce
Lobster salad with cava vinegar dressing

PASTA

Black spaghetti sautéed with famigliola mushrooms and large red prawns
with virgin olive oil
Ricotta and walnut ravioli with cream of gorgonzola
Egg pappardelle sautéed with green asparagus and king prawns

RICE DISHES

Lobster rice stew (2 pax)
Large red prawn and cuttlefish rice stew (2 pax)
Vegetable paella (2 pax)
Creamy rice with clams and scallops (1 pax)

FISH

Lasagne of lobster with vegetable brunoise and a mushroom emulsion
Grilled red tuna on a bed of salmorejo (creamy cold tomato sauce)
Loin of cod with porcini mushrooms and pil-pil (a creamy oil and cod jelly emulsion)
Loin of hake with clams and saffron flower sauce
Grilled Cantábrico sole
Monkfish with king prawns and clams on "marinera" sauce
Gilthead bream with Spanish cured ham and an aroma of aged sherry vinegar

MEAT

Steak tartar
Grilled ox tenderloin with pappardelle and wild mushroom fantasy
Grilled sirloin (with pepper, cabrales cheese or foie sauces)
Grilled ostrich sirloin with green asparagus and garlic shoots
Pan fried duck liver on raisin bread and apple compote
Confit of suckling pig with shallots and citrus fruits sauce
Free range cock in pepitoria sauce
Confit of beef cheek in blackberry sauce