

Tasting menu

75€/ VAT included

Ajoblanco with turbot and crispy pork mask

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Duck, apple and mustard

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Motril shrimp, corn and vanilla

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Artichoke, egg yolk and *maimones*

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Sea bass, pork shoulder and tiger's milk

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Beef cheek, pear and saffron

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Red tuna, bacon and cucumber

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Pig's trotters, chestnuts and Parmesan

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Cheese, honey and Orange

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Melon, mojito and passion fruit

Wine pairing including in price

White wine D.O. Rueda "Marqués de Riscal"
Red wine D.O. Ribera del Duero "Finca Resalso"
Water, beer, soft drinks and coffee included.

