

STARTERS

Cured Foie gras  €22
in Pedro Ximénez and sweet corn

 Lovelia Calvente (D.O. Granada- Moscatel)

Tuna Tartare     €19
with burrata, truffle and papadums

 Fino Ynocente (D.O. Jerez- Palomino fina)

“Gilcreta” (basque croquette)     €14
Fusion of “gilda” and croquette, 4 pcs.

 Azhar orange V.T. Contraviesa- Multivarietal)

Heart of artichoke  pc. €6
with mushroom jus, anchovy powder and cured egg yolk

 Azhar orange V.T. Contraviesa- Multivarietal)

Santoña anchovies    €17
on leek brioche and smoked butter

 Manzanilla La guita (D.O. S. Lucar- Palomino fina)

Octopus Tom Yum     €18
with spicy Thai soup

 Nora da Neve (D.O. Rias Baixas- Albariño)

Confit mushrooms of the season   €18
on mushroom cream, foie gras, low-temperature egg, portobello carpaccio and ham powder

 Azhar White (V.T. Contraviesa- Vigiriega)

VEGETARIAN

Vegetable gyozas    €16
with peanut tahini broth

 Louro (D.O. Valdeorras- Godello)

Roasted pumpkin    €18
on Almerian “ajoblanco”, gorgonzola, pumpkin seeds and coconut foam

 Macumba rosé (V.T. Contraviesa- Garnacha)

SIDES

Basket of French fries €7,00

Stir-fried vegetables with sesame  €8,50

Bread with olive oil  €2,50

FISH

Snapper   €24
and tomato garden and roasted fish-bone broth

 Calvente mountain wine (D.O. Granada- Moscatel)

Meagre   €24
with cherry tomato beurre blanc

 Alissma Calvente (D.O. Granada- Chardonnay)

Bluefin Tuna Palate     €27
on Robuchon-style potato purée and Thai salad

 La Divisa Petit Verdot (V.T. Contraviesa- Petit Verdot)

MEAT

Whispers of suckling pig   €26
Suckling pig loin served on sweet potato cream, its own jus escabeche and crispy pig ear

 La Montesa (D.O.C. Rioja- Garnacha)

Grilled Angus Picanha   €25
with Korean-style sauce, potato and vegetable tempura

 Azhar Black (V.T. Contraviesa- Jaén negro)

Char-grilled beef tenderloin    €29
with black garlic aioli and Guinness foam

 Castillejos (D.O. Granada- Multivarietal)

RICE

“Llauna”-style rice  €24
with “Cebón” entrecôte strips

 Camins del Priorat (D.O.C. Priorat- Multivarietal)

DESSERTS

 Tintoralba dulce (D.O. Almansa- Garnacha tintorera)

Avocado ice cream    €7
with wildflower honey on spiced crumble

Tuti fruti “carbonata”   €9
Warm spiced brûlée with candied fruit, coconut foam and artisanal ice cream

Mature cheese tart   €8