

STARTERS

Crunchy duck gyozas, hoisin and katsuobushi		€ 9,00
Mushrooms, egg and truffle		€ 12,00
Huétor Tájár asparagus, eel, sweetcorn and foie gras *		€ 12,00
Marinated chicken, udon noodles and vegetables		€ 14,00
Artichokes, almond alioli and vanilla		€ 15,00
Tuna tartare, mantou, shiso and egg yolk		€ 18,00
Homemade duck liver foie with truffle bread		€ 23,00

VEGETARIAN

Vegetable Gyozas		€ 8,00
Motril cherry tomatoes, burrata pesto and tomato bread		€ 12,00
Goat's cheese salad, pomegranate vinaigrette, seasonal fruit		€ 12,00

FISH

Salmon, kabayaki, roasted peach salad, blue cheese		€ 19,00
Meagre, celeriac, pumpkin and black garlic		€ 21,00
Hake steamed in Mirin, pistachio pesto and cod tripe		€ 22,00

MEAT

Pulled lamb, carrot, orange, puntalete pasta and celeriac		€ 22,00
Marinated Iberian pork filet with potato and cheese		€ 23,00
Char-grilled beef tenderloin with black garlic and Guinness *		€ 31,00

SIDES

Basket of French fries		€ 6,50
Bowl of stir-fried vegetables with sesame		€ 6,50
Serving of bread with oil		€ 2,50

DESSERTS

Extra mature cheese tart		€ 8,00
Cucumber sorbet, panacota, honey and lime		€ 8,50
Pavlova's jewels		€ 9,00

* Not served in the Skybar