



3/30/17

STARTERS

Salmon "Morrillo" confit on parsnip cream	21,00 €
Getaria peas "de lagrima" with egg yolk a	36,00 €
Ensaladilla Tasquita with Trout Roe	23,00 €
Ham croquettes	18,00 €
Anchovie on grilled fig	20,00 €
Three textures white asparagus	21,00 €
"Ajoblanco" with marinated herring	18,00 €
Baltic herring with beetroot cream	21,00 €
Battered fresh anchovies with fried egg	21,00 €
Fired sea anemones "ortiguillas"	24,00 €
Smoked eel with pear	18,00 €

MAIN COURSES

Hake on bouillabaisse broth	32,00 €
Black butter ray	24,00 €
Fried "cocochoas" (cheek of hake)	34,00 €
"Bonito" tuna belly	26,00 €
Roasted Pigeon de Bresse	25,00 €
Tripes Callos "Gaona" style	22,00 €
Sirloin steak meatballs	22,00 €
Sirloin steak "Luismi"	34,00 €
Lamb sweetbread sautéed	28,00 €

DESSERTS

Panna Cotta with wild strawberries	8,00 €
Pecan nut tiramisu	8,00 €
Fake "Torrija"	8,00 €
Cheese "Cremoso de Cañarejal"	17,00 €

Tasting menu: 77,00€

VAT included prices