MENU . **CELEBRATION**

Jamón de bellota (acorn-fed) on toast and 'pan tumaca' 🞉

Duck foie gras on a bed of green apple with crispy duck and pistachios 🧩 🏷 👀

Lobster salad with avocado, octopus vinaigrette and flambéed prawns with brandy & 2 D

Grilled scallops

Grilled foie gras with confit egg on a bed of potatoes and Iberian ham shavings 🖄 🛍 🛣

Grilled octopus taco with guacamole and Parmentier of truffled potato with mojo picón sauce 🧩 🏷 👀 🗈 🛅



Grilled aged Beef Ribeye (550 g) * *

Grilled Sirloin with garnish * *

Stewed Wood Pigeon (home cooked)* SQ 16 15 15

Roast Piglet (Pio Navarro breed) with salad SO₂

Roast Suckling Lamb with salad SO₂

Beef Entrecôte with potatoes and peppers*

Duck confit with Port wine and apple \$\int_{\infty} \cong \int_{\infty}\$

Suckling Lamb Ribs with garnish *

Pig cheeks in their own gravy with baked potatoes so

Lamb Sweetbreads cooked in onions

Cod in a garlic sauce and baked potatoes ®

Sea bass grilled with garlic in 'Orio' style 🕸 👀

Sea Bream 'Orio' style with baked potatoes 🗈 👀

Monkfish 'Orio' style with baked potatoes & SO2

Octopus Parmentier and mojo picón sauce * 🕸 👀



Millefeuille puff pastry with vanilla ice cream and hot chocolate sauce

ALLERGEN





GLUTEN

CRUSTACEANS



























MILK







SULFITES















