



SUGERENCIAS VERANIEGAS



SUMMER OFF-MENU SPECIAL DISHES

4,40 OSTRA al natural (ud.) (3)*

Fresh oyster (unit)

11,80 PULPITOS a la ANDALUZA
con ajillo (1. 3)*

Battered and fried fresh baby
octopus in garlic oil

11,20 COCA de ACEITE con berenjena a la
llama, queso de cabra, higos y foie rallado
(1. 14)*

Olive oil flat bread with flame-
grilled aubergine, goat's cheese,
figs and grated foie-gras

14,80 SETA de CARDO COREANA con
huevo a baja temperatura, sobrasada y velo
de panceta de bellota (5)*

Korean king oyster mushroom
with slow-cooked egg,
sobrassada, and a thin veil of
acorn-fed Iberian pork belly

PRINCIPAL MAIN COURSE

23,30 ARROZ de BOGAVANTE,
ALCACHOFA y TRUFA
(1. 2. 3. 4. 13. 14)*
Precio por persona. Mínimo para 2 personas.

Lobster rice with
artichoke and truffle
Price per person. At least for 2 people.

*ALÉRGENOS / Allergens

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|-----------------------|----------------------------|------------------------|-----------------------------|---------------------|
| 1. Gluten | 2. Crustáceos / Crustacean | 3. Moluscos / Molluscs | 4. Pescado / Fish | 5. Huevo / Egg |
| 6. Altramuces / Lupin | 7. Mostaza / Mustard | 8. Cacahuete / Peanuts | 9. Frutos de cáscara / Nuts | |
| 10. Soja / Soy | 11. Sésamo / Sesame | 12. Apio / Celery | 13. Sulfitos / Sulphites | 14. Lácteos / Dairy |