

THE CLASSICS

A celebration of exquisite products, tradition and technique, with emblematic dishes of the best Mediterranean cuisine and international touches.

'The classics' combines recognisable dishes with ingredients of excellence and contemporary presentations.



APPETISERS

OYSTERS

With sweet and sour lemon sauce

35€

ACORN-FED IBERIAN HAM

Served with crystal bread and grated tomato

60€

CHEF'S CROQUETTES

Homemade with carefully selected ingredients

25€

CANTABRIAN ANCHOVIES

On crystal bread with *salmorejo*

25€

COD OMELETTE

Soft-textured omelette with pepper foam

25€

WAGYU CURED MEAT

Served with crystal bread

70€

AUBERGINE FOCACCIA

Roasted aubergine and kalatama olives

20€

MORTADELLA & PISTACHIO FOCACCIA

With stracciatella cheese, mortadella, rocket and pistachio

25€

SOURDOUGH BREAD TOASTED IN JOSPER

Served with herbs butter

9€

STARTERS

FROM THE GARDEN AND THE FARM

BURRATA SALAD

With roasted tomatoes and pistachio and spinach
pesto sauce

30€

ARTICHOKE & TRUFFLE SALAD

Confit artichoke, baby gem lettuce, semi-dried tomatoes and parmesan and fresh summer truffle flakes

30€

VITELLO TONNATO

Thin slices of veal with tuna and anchovy mayonnaise, topped with *piparras* and capers

33€

DRY-AGED RUMP CAP CARPACCIO

30-day matured Angus beef with rocket, parmesan, pine nuts and mustard-pickle dressing

33€

FROM THE SEA

GREY AMBERJACK & RED PRAWN CEVICHE

With grilled prawns, *leche de tigre*, roasted sweet potato, cancha corn, coriander and red onion

37€

PRAWN TARTARE

Wrapped in avocado and yellow pepper *causa*, served with mango sauce

33€

HAMACHI TIRADITO

With *ponzu* sauce and vegetables *crudités*

37€



GRILLED MAIN COURSES

MEATS

BLACK ANGUS RIB-EYE

Served with French fries and *chimichurri* sauce
55€

ACORN-FED IBERIAN PLUMA

Filletted with roasted sweet potato and Creole sauce
45€

POLLO PICANTÓN

Slow-cooked with black thyme butter, served with chicken and garlic demi-glace sauce, potato foam and pea purée
45€

FISH

SEA BASS FILLET

With orange and *rocoto* sauce
55€

TURBOT

With Bilbao-style sauce and boiled potatoes
60€

SOLE

Sole fillet with Meunière sauce
65€

VEGAN

VEGAN CANNELLONI

Stuffed with textured soya bolognese and wrapped in courgette with fresh summer truffle
38€

SIDES

ROASTED VEGETABLES

Red bell pepper and aubergine dressed with balsamic vinegar
13€

ROASTED PATATÓ

With thyme and rosemary butter
13€

FRENCH FRIES

13€

GREEN SALAD

Mixed leaves with cashew vinaigrette and balsamic vinegar
13€

DESSERTS

LEMONCELLO BABÁ

15€

CHOCOLATE TRIANGLE

15€

TIRAMISÙ

15€

RASPBERRY & VANILLA MUFFIN

15€

OSMOTISED FRUIT WITH MOJITO

15€