



A LA CARTE MENU

Classic dishes of our Chef Paco Pérez, connecting sea and land

Our appetizers, homemade bread, butter, pre-dessert 20

UNIQUE

Pure Iberian ham *Arturo Sánchez*, Catalan crystal bread 55

FROM THE GARDEN

Burrata, pesto powder, almond spirals 50

SEA AND MOUNTAIN

Grilled shrimp and grapefruit 70

FROM THE LAND TO THE SEA

Japanese and National Wagyu Tartar 70

TRADITION, OUR RICE

Carabinero and sea cucumber rice 90

FROM THE SEA

Lobster, artichokes, chilli, herbs butter 90

THINKING ABOUT THE SEA

Sea bass on a seaweed sea 80

A DISTANT AND YET NEAR WORLD

Japanese Wagyu, maitake 110

MOMENTS TO REMEMBER

Roots 30

Pistachio, raspberry, matcha tea 30