

AGRESTE

MAR

Sea urchin with coffee sauce €7/each

Cantabrian superior anchovy with Gorgonzola cheese and lemon €7/each

Grilled artichoke with egg yolk, Iberian pork jowl, and tuna tartare €12/each

Puglia tomato tartare with Pantelleria capers €14

90 day dry-aged Friesian beef ribeye carpaccio €18

Roasted and marinated cabbage with *ciauscolo* sausage €12

Spring onion with octopus, jalapeño, and mint €15

Tear peas, black wild truffle, crunchy bread €38

Potimarron squash with Taleggio cheese fondue, sumac, and pickles €13

Cappelletti with 24-months-aged Parmesan, butter, sage, and 30-months-aged Parmesan €18

Tuscan *ribollita*, Montsec cheese fondue €15

Handmade tagliolini, morels, *butifarra del perol*, and baby fava beans €28

Pan-seared potato gnocchi with Mediterranean red prawns €25

Roast pheasant alla cacciatora €24

Grilled catch of the day with lemon sauce and seasonal mushrooms €36

Arturo Sánchez Iberian pork presa Milanese with Béarnaise sauce €26

Pig trotter and sweetbread medallion €16

DESSERTS

Panettone Tiramisu with a bit of rum €10

"Tocinillo de cielo" and citrus salad €12

70% chocolate cake with Madagascar vanilla ice cream €15