

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 entrecôte carpaccio €18

Roasted and marinated cabbage with *ciauscolo* sausage €12

Spring onion with octopus, jalapeño, and mint €15

Tear peas, wild black truffle, crispy 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

Grilled catch of the day with lemon sauce and seasonal mushrooms €38

Arturo Sánchez Iberian pork presa Milanese with Béarnaise sauce €26

Pig trotter and sweetbread medallion €16

Pigeon from Higinio Gómez, Paris coffee sauce €28

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

Paris Brest, Piemonte hazelnut, raspberry, and popcorn €14