

STARTERS

BATTERED CALF 'S BRAIN

thai butter | tumeric | madras curry | coconut 39

TUNA TIRADITO

smoked "Leche de Tigre" | jalapeños | kiuri | scallops "chalaquita" 54

CEVICHE "LIMEÑO"

lemon sole | octopus | scallops | emulsified tiger milk 67

YELLOW FIN TUNA CARPACCIO "LE BERNARDIN"

foie gras | almonds | ciboulette 47

SCALLOPS AND LEMON SOLE TIRADITO

salmon caviar | sea urchin tigriss milk 52

VEAL SWEETBREADS

pea purée | black truffle butter | quail eggs
"Pedro Ximénez" glaze 52

GRILLED OCTOPUS

"chimichurri" of roast peppers | garlic confit | pendiolo olives 55

YELLOW FIN TUNA & SCALLOP TARTARE

avocado cream | kibayaki juice | salmon caviar 49

RICOTTA & GOAT CHEESE GNOCCHIS

basil pistou | almonds | jerusalem artichokes | caponata 44

BLACK COD CROQUETTES

fennel | burned avocado 39

PIZZA WITH SPANISH SAUSAGE

quail egg | capers | peperoncini | rocket 46

PIZZA WITH GRILLED AUBERGINES

portobello mushrooms | goat cheese | pine nuts
tomato confit pesto 44

GREEN ORGANIC RISOTTO

poached farm egg | truffled pea juice 45

SUCKLING PIG TACOS

guajillo chili barbecue | jalapeño | guacamole 39

ROAST STEAK OF DUCK FOIE GRAS

port | peach juice | jerusalem artichoke purée | gems salad 78

ROAST GALICIAN OCTOPUS

“ajo blanco” | smoked flavors | onion petals 49

PEKIN DUCK:

mini-pancakes | hoisin | korean “hot-bean” | kiuri 48

GRILLED SEA SCALLOPS

lemon & honey butter | crispy garlic 48

PASTAS

HOMEMADE GREEN TAGLIATELLE
mixed wild mushrooms | truffle paste 48

SPAGUETTINI WITH MARINATED-GRILLED LOBSTER
garlic confit | lemon-olive broth | basil 65

HOMEMADE PASTA "TORCHIO"
piemont duck ragu | pinot grigio | pecorino | pangrattato 56

CACIO & PEPE
homemade bucatini | tuscan pecorino | jewish artichokes | guanciale 65

RAVIOLIS WITH ROAST CORN
langoustines | buffalo mozzarella | burro tartufato 54

CATALAN FIDEUA
shrimps | squid | bull crab | scallops | emulsified alioli 65

TOAST "SARDEGNA" GNOCCHIS
gambas | scallops | squid | handcut pesto 68

FISH

GRILLED YELLOW FIN TUNA IN HERBS CRUST
shrimp juice | basil emulsion | creamy potatoes | baked tomatoes 74

ROAST FISH OF THE DAY
indian curry | baby corn | mangetout | bombay rice 75

FISH OF THE DAY "AKISHISO" STYLE
shiitake mushrooms | green asparagus | portobello mushrooms
stir fried sesame rice 72

GRILLED-CONFIT LOBSTER IN CORAL BUTTER
crustacean-truffled foam | gnocchi alla carbonara | asparagus 75

ROAST FISH OF THE DAY
creamy shrimps & bull crab rice | coral emulsion 78

MELLOW NORTH PERUVIAN RICE
sea urchin | scallops | tiger milk 78

ROAST SEA GROUPER STEAK
iberic beurre blanc | almond cream | wild mushrooms | endives 78

MEAT

“ARROZ CON PATO”

peruvian coriander & chilli rice | braised duck | black beer
“criolla” onion relish 75

LOMO SALTADO

stir-fry sirloin steak | pisco | “chicha de jora” | onions
peruvian chilli | coriander | quail eggs 69

BRAISED BABY MILK FED GOAT

crisp fried rice with mashed butter beans | cocona relish 87

BRAISED LAMB SHANKS

honey & spices | pea purée | confit potatoes
caramelized shallots 88

CRISPY CONFIT SUCKLING PIG

smoked roti jus | wood fire vegetables | cauliflower purée 86

“LE BOEUF BOURGUIGNON”

purée de pomme de terre 88

SKIRT STEAK ANGUS BEEF

roast vegetables | crunchy potato “millefeuille” 89