



WINTER MENU

Pumpkin and shiitake cannelloni with Japanese vinaigrette.

Beef tongue carpaccio with mustard and caper vinaigrette on fried brioche spread with truffled cheese cream.

Smoked salmon lingot with escalivada roast jus, diced green pepper, peeled and hollowed grapes, salmon roe, and seasonal sprouts.

Tuna tataki on fried rice paper, homemade guacamole, avocado roses, pepper mayonnaise, arbequina extra virgin olive oil caviar, and seasonal sprouts.

Breaded and fried "mar y montaña" pig's feet roll with its sauce, daikon radish, and red shrimp.

Four Chocolates

Dark chocolate, milk chocolate, caramelized chocolate, and white chocolate on a sablé made with wafer and cocoa, garnished with wine-poached pear, white chocolate and beetroot soil, and raspberry coulis.