



Autumn Menu

Starters

Shoulder of Iberian ham, glass bread and pink tomato salmorejo	€25
Home-style Iberian cured ham croquettes	€16
Tomato and cured egg yolk tartar with a Cabrales cheese mouse	€20
Lobster salad with creamy avocado, citrus langoustine mayonnaise	€35
Ramen of Iberian bacon with rice noodles	€19
Pumpkin cream and spider crab toast au gratin	€23
Charbroiled leeks with and onion mousseline and prawns	€23
Vegetable ratatouille and egg cooked at 64 °C	€21
Risotto with beef cheeks and parmesan cheese	€21
Soupy rice with lobster (min 2 people, 24 hours in advance)	€32/person

Fish

Roasted scallops and sautéed veggies with yuzu air	€24
Ajoarriero of Feroe cod shavings, prawns and a light Pil-Pil	€24
Bluefin tuna tataki in tempura, wakame and soy sauce	€26
Roasted hake loin with a citrus langoustine and red prawn foam	€25
Monkfish baked on sliced potatoes and an emulsified Bilbaína sauce	€28

Meat

Cachopo of beef, beef jerky, Idiazabal and red pepper confit	€24
Iberian pork chaps roasted at 64 °C, with a sweet Port glaze	€24
Grilled beef fillet with glazed spring onions and potato cake	€27
Glazed veal sweetbreads with a mushroom parmentier foam	€25
Boneless oxtail and escalope of fresh foie gras	€25

Desserts

Baked apple foam, maria biscuit crumble and Tonka bean ice-cream	€9
Caramelized French toast and fresh milk ice cream	€9
Hazelnut, cocoa and iced hazelnut cake (vegetarian)	€9
The Hotel cheesecake with honey and pollen ice-cream	€9
Carrot, walnut and yoghurt cake	€9