

Nature is wise; You only have to listen to her. The market is what dictates and suggests what we purchase and create.

Welcome!

*Stems, herbs, vinegars, succulent preparations, cooked with respect for the product...
The meal has only just begun.*

We would destroy the spirit of these dishes if we served them in very large portions. I only conceive the following dishes in small portions... with the brevity of 3 or 4 mouthfuls.

Pork's smoked ham «Lampiño»

2006 Oyster with water cress, rocket leaves and apple chlorophyll; lemon grass cream with oxalis acetosella

2002 Warm vegetable hearts salad with seafood, cream

of lettuce hearts and idionized juice with "Pago de los Baldios de San Carlos" olive oil

2006 Scallop and sea urchin custard with soya sprouts, coffee cream, cinnamon and curry

2008 The apple and forgotten tuber plate, chip and ice cream with mustard sandwich



Hake loins in green sauce with clams

2001 Roast dover sole with clam oil, citric fruit, black mint, dry tangerine and nut powder

2008 Roast red mullet with crystals of soft scales, rock fish juice with saffron, black olives liquid bubble

Tripe stew in traditional style



2001 Filet of beef «Luismi» with potato and bacon terrine and mushrooms marmalade

1998 Filled pig's trotters with quince, cabbage and >Artequeso Manchego>

2008 Roasted arai's pigeon, fresh pasta with mushrooms and spring onions, touches of truffle cream

*SELECTED CHOCOLATES, FRESH BUTTER, CREAM... RICH AND CREAMY,
ACIDITY AND LOTS OF FLAVOUR... SUGAR PLEASE!
BECAUSE OF THEIR IMMEDIATE ELABORATION WE RECOMEND YOU CHOOSE
THE DESSERT BEFORE THE START OF THE MEAL.*

2008 Cold essence of basil with lime sherbet, juniper ice shavings and raw almond touches



2003 Warm toasted almond cake with honey ice cream

1995 Vanilla apple pie with granny smith sherbet

1995 Chocolate soufflé, caramel and cinnamon ice cream, and cacao cream

2008 Celery ice cream with its sprouts and leaves, cold mango slices, beetroot and fruits' compote