

NATURE IS WISE; YOU ONLY HAVE TO LISTEN TO IT.  
THE MARKET IS WHAT DICTATES AND SUGGESTS WHAT WE PURCHASE AND CREATE.  
WELCOME!

	Iberian ham Aljomar "Tributo Don Alfonso"	58
2001	Vegetable hearts salad with seafood, cream of lettuce and iodized juice	58
2015	"The Truffle" with fermented wild mushrooms and collard greens	58
2019	Sea sedge smoothie, on tarama of scampi and chicory, anchovy and sardine canapé	58
2019	Fennel royale, red shrimp and anchovy from the Cantabrian Sea, accompanied with wheat and liquorice juice	58
2019	Oyster with green olive juice, wasabi emulsion and crunchy sea lettuce	58



	Hake «kokotxas» in «Pil-Pil» sauce	88
2016	Red mullet with edible scale crystals, fennel with saffron and liquid baby squid bonbon	88
2018	Langoustine over an aniseed sea-bed and coral mayonnaise	88
2019	Hake steak with « kokotxas », dash of coffee and fresh cayenne	88



	Tripe stew in "traditional style"	75
2011	Grilled sirloin «Luisimi» over a bed of Swiss chard chlorophyll and cheese bonbon	88
2015	Suckling lamb chop with Parmesan whey, fritter and wild asparagus	88
2019	Wild rabbit à la royale with tender pickled lettuce hearts, sticky rhubarb and apple and roasted root vegetable purée	88
2019	Stuffed Iberian pork trotters, braised endives with quince paste and crunchy black pudding "pearls"	88



Selected chocolates, fresh butter, cream... rich and creamy,  
acidity and lots of flavour... sugar please!  
Because of their immediate elaboration we recommend you choose  
the dessert before the start of the meal.

1995	Vanilla apple pie with granny smith sorbet	45
2015	Baked chocolate with crystallised pear, cinnamon stick and caramel ice cream, and mint mist	45
2016	Hot and liquid almond cake, and cardamom, crash ice honey, coffee, chocolate and cardamomo	45
2017	Lemon with basil juice, green bean and almond	45
2019	"Pacari" cocoa stones and iced flower tea	45
	The cheeses of the Country that I like	45