

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 Aljamar "Tributo Don Alfonso"	54
2001	Vegetable hearts salad with seafood, cream of lettuce and iodized juice	54
2015	"The Truffle" with fermented wild mushrooms and collard greens with « Alma de Jerez » oil	54
2017	Tarama with beetroot and sour horseradish	54
2017	Langoustine over an aniseed sea-bed and coral mayonnaise	54
2018	Oyster with green olive juice, wasabi emulsion and crunchy sea lettuce	54
2018	Seafood and seaweed tremble, plankton, and prawn consommé	54
2018	Basil and coral gazpacho with diced and cured rockfish and horseradish	54



	Hake «kokotxas» in «Pil-Pil» sauce	84
2016	Red mullet with edible scale crystals, fennel with saffron and liquid baby squid bonbon	84
2017	Grilled hake loin, coconut, red curry and liquid and crunchy razor-shells	84
2018	Grilled piece of monkfish with its stewed juice, roast diced fennel and crunchy squid	84



	Tripe stew in "traditional style"	75
	Grilled sirloin «Luisimi» over a bed of Swiss chard chlorophyll and cheese bonbon	84
2014	Wild rabbit « royale » with potato slices and Iberian pork fillet	84
2015	Stuffed Iberian pork trotters, braised endives with quince paste and crunchy black pudding "pearls"	84
2015	Suckling lamb chop with Parmesan whey, fritter and wild asparagus	84



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	41
2015	Baked chocolate with crystallised pear, cinnamon stick and caramel ice cream, and mint mist	41
2016	Hot and liquid almond cake, and cardamom, crash ice honey, coffee, chocolate and cardamomo	41
2017	Lemon with basil juice, green bean and almond	41
2018	Chocolate, coffee and tea with crunchy quinoa	41
	The cheeses of the Country that I like	41