

Ensalada de canónigos, pistachos, vinagre de flor de Azahar y queso de cabra del Tietar....
Lamb's lettuce and pistachios salad with Tietar goat cheese and orange blossom vinaigrette...

9

Brotos de ensalada...con frutas de temporada y jamón de pato ahumado
Tender leaves salad with seasonal fruits and smoked duck ham...

11

Tomate Ecológico con cecina de Angus y helado de queso Idiazabal...
Organic tomatoes with smoked Angus beef strips and Idiazabal cheese ice cream...

10

Un Poco de ``Allí`` un Poco de ``Allá`` De Entradas ó de Tapas... A bit from ``here``, a bit ``From``there...As starters or as tapas...

Jamón Ibérico 5 jjjjj 100% Bellota D.O Huelva pan de cristal y tomate rallado
Iberian Ham ``5 jotas`` 100% Bellota D.O Huelva served with cristal bread and grated tomato sauce

22

Cremoso...de queso...(setas, miel y aceite de trufa)
Cheese and wild mushroom terrine drizzled with honey and truffle oil

10

Huevo de Corral cocinado a... baja temperatura con boletus y crema de patata trufada ``versión 2016``
Free range egg poached and served on a bed of boletus and truffled potato cream ``2016 version``

12

Mejillones Tailandesa....jenjibre, curry verdey ola de pan de Gamba
Thai green curry mussels with ginger accompanied with a wavy prawn cracker

13

Ceviche de Gambas...vieiras...agrumes...y un toque especial de L´Escoleta
Prawns, scallops and citrus ceviche with a special touch from L´Escoleta

13

Vieiras con crema de Manzana verde y ...loscos de jamón de Bellota horneadas...
Scallops with green apple cream and baked Bellota ham flakes

11

Tentáculo de pulpo..., braseado al carbón con patata ahumada...y verduritas
Octopus tentacle grilled over fire coals and served with smoked baked potato and vegetables

12

Gambeta frita de la bahía...de Dénia y pan de gamba...
Denia bay prawns fried and served with a wavy prawn cracker

9

Dos bocados de Steak tartar...de Solomillo de Angus...ni frio, ni caliente...sólo fresco y te lo servimos con patatas violetas...y un toque picante
Two bites os spicy Angus steak tartar neither hot nor cold served with purple potatoes

12 €

Micuit de foie de pato...con sabor a café y unas perlas que...te lo recordarán... ``versión 2016``
Coffe flavored micuit of foie with pearl bites that will remind yo of it ``2016 version``

11

DESDE Temprano con LAS MANOS en la Masa...! EARLY risers kneel the Dough

Un clásico de la cocina Italiana...`Spaguetti al cozze y vongole``
Spaghetti cozze e vongole - A classic of the Italian cuisine

14

Pancherotti de Boletus...un poco de caldo de carne y lo reducimos en una salsa de...setas deñ Bosque...
Panzerotti of boletus drizzled with meat and wild mushrooms gravy

13

Linguine con...medio Bogavante...sin cáscaras y caldo de Langosta
Linguini with shelled clawed lobster (bogavante) and lobster sauce

20

LAS Carnes a la BRASA MEAT on the grill

Entrecot de lomo alto de Black Angus...250 gramos de carne tierna y delicada...pimientos de padrón y patatas fritas
High shoulder entrecôte of very tender Black Angus beef served with padron peppers and chips

18,00 €

Solomillo de Angus con PARMANTIER de chirivia....
Sirloin steak from Angus beef grilled to your liking and served with parsnip parmentier

21,00 €

Chateaubriand de Black Angus...para dos comensales...te ponemos una ensalada de brotes, patatas fritas y ``...salsa de colmenillas``
Chateaubriand of Black Angus for two people served with morels sauce, tender leaf salad and chips

54,00 €

Y de Galicia.... And From GALICIA

Chuletón de vaca gallega...en corte Tomahawk...una delicia para compartir dos comensales...800 gramos de carne para chuparse hasta el hueso...!
Tomahawk steak ideal for two people sharing - 800 grams of such succulent beef that the bone will be the only thing left on your plate...

40,00 €

...Otras Carnes... Other MEATS

Magret de pato a la brasa...medio hecho...en cama de puré de manzana Normanda y reducción de vino Tinto...
Duck magret cooked on the grill, served on a bed of Normandy apples pure and drizzled with red wine reduction sauce...

16,00 €

Cochinillo cocinado a baja temperatura...lo justo lacado al Px, puré de coliflor y peras al vino...Un manjar!!!
Piglet cooked at low temperature and Glazed with Pedro Ximenez served with cauliflower pure and wine poached pears.
A truly mouth watering experience!!!

19,00 €

Suquet de RAPE y Langostinos...salsa de pescado y Gnocchi...!

Monkfish and langoustine casserole with gnocchi

18,50 €

Merluza de Pincho cocinada a 65°...con crema de Calabaza y hongos...

Wild hake cooked at 65 degrees and served with a creamy pumpkin and mushrooms sauce

19,00 €

Medio Bogavante...Topinambo, aroma de cítricos y consomé de Langosta...

Citrus scented half clawed lobster (bogavante) accompanied with Jerusalem artichokes and topped with lobster stock

22,00 €

Y ahora Más del `MEDITERRÁNEO` A Mediterranean FLAVOR

Pescado de la lonja de Dénia...para dos personas y te la preparamos a la sal...Tiempo de espera 40 mint...

Local sea bass slowly baked in a Salt crust a meal for two people with a 40 min cooking time

44,00 €

ATÚN RIOSHI, perlas de wasabi, SHIRACHA y WaRAME...erollado en papel de ALGA...

Rioshi raw tuna wrapped in seaweed and presented with pearls of wasabi, shiracha and waramé cream

19,00 €

TARTAR DE ATÚN aliñado con especias orientales y cítricos... y aire de naranja

Tuna tartar spiced with oriental citrus flavors

16,00 €

EL ARROZ DE LA ABUELA GRANDMA'S RICE RECIPES

Arroz meloso de pato y pulpo...

Creamy rice with duck and octopus

16,00 €

Arroz meloso de calamar, rape y Langostinos

Creamy rice with calamari, monkfish and langoustines

14,00 €

Arroz de Presa de Angus y setas

Creamy rice with Angus dam and mushrooms

16,00 €

Arroz meloso de Bogavante...`sin cascaras`

Creamy rice with shelled clawed lobster

Please note these dishes are served only at lunchtime and for a minimum of two people

Servimos sólo a mediodía y para al menos dos comensales

CARNES AL HORNO DE LEÑA SLOW COOKED MEATS

Cochinillo Lechal...

Suckling pig

Cordero Lechal

Suckling lamb

Lechazo

Meat lamb

Please note that these dishes need to be preordered and for a table of minimum 6 people. Ask your waiter about price

Precios consultar...Sólo por encargo y mesa de seis personas

Cheesecake 2016 ``Stilo del Chef``
Chef's special cheesecake (2016 version)

6,00 €

Nocilla (leche, cacao, avellanas y azúcar..)
Nutella (milk, cocoa, hazel nuts and sugar)

6,00 €

Brownie americano...crema inglesa de café de Arenas...chocolate y helado de vainilla...
American brownie with coffee flavored custard, chocolate sauce and vanilla ice cream...

9,00 €

Milhojas con crema mascarpone y frutos del bosque...!
Puff pastry with mascarpone cream and wild berries...!

8,00 €

``Vinos de Postre`` Dessert Wines

Molino Real ``moscatel de ALEJANDRÍA``
Molino Real ``moscatel de ALEJANDRÍA``

5,00 €

CASTA DIVA ``cosecha Miel``
CASTA DIVA ``cosecha Miel``

5,00 €

OLOROSO Seco
OLOROSO Seco

7,00 €

Vino de Madeira
Vino de Madeira

6,00 €

SIDRA de Neige ``Canadá``
SIDRA de Neige ``Canadá``

11,00 €

Ximenez Spinda ``Medium DRY``
Ximenez Spinda ``Medium DRY``