

ENTRANTES

Jamón de bellota 100 % ibérico «Montaraz», acompañado de pan cristal, tomate de colgar y AOVE Picual (80 g).	●	33
Pan cristal, tomate y AOVE.	●	6
Selección de quesos con sus contrastes (250 g).	● ● ● ●	29
Ostra francesa Poget Spéciale Normandie al natural.	●	6,5
Ostra francesa Poget Spéciale Normandie con licuado de tomate, chipotle y Jerez.	● ●	8
Brioche de ventresca de salmón ahumado, salsa tártara de hoja de shiso y caviar Osetra (5 g).	● ● ● ● ●	22
Lata de caviar Osetra (30 g) con blinis y crema fresca acidulada.	● ● ● ● ●	78
Anchoas del Cantábrico en salazón «MATXITXACO», sobadas en casa:		
Con pan cristal, tomate de colgar y AOVE.	● ●	28
Con brioche tostado y mantequilla de caserío.	● ● ● ● ●	29
Tomates de Coín con ventresca de atún rojo confitada, licuado de lechuga, aguacate y aceituna gordal.	● ●	27
Pastel de pescado de roca, salsa cóctel, escarola y brioche a la brasa.	● ● ● ● ● ● ●	26
Sopa fría de tomate, tartar de remolacha, gamba blanca y aceite fresco de albahaca.	● ● ● ●	27
Nuestra ensaladilla rusa con trucha ahumada, tirabeques y huevo frito escabechado.	● ● ● ●	28
Bogavante azul, emulsión de tomate y ají amarillo, cebollitas encurtidas, maíz a la brasa y brotes frescos.	● ● ● ● ● ●	50
Croquetas cremosas de jamón «Joselito».	● ● ● ● ●	23
Menestra de verduras de temporada a la parrilla, vieira y velouté de algas.	● ● ● ● ● ● ●	28

SEGUIMOS

Carré de cerdo ibérico a la parrilla, calabaza asada, salsa bourguignonne y trinxat de col y patata.	● ● ● ●	34
Solomillo de ternera Rossini: Brioche, foie a la plancha, trufa de verano y salsa Périgord.	● ● ● ● ● ● ●	42
Lomo bajo de vaca con patatas fritas en AOVE y pimientos caramelizados (400g).	●	55
Magret de pato, tuétano asado y salsa gástrica de Oporto y grosellas acompañado de puré de patatas con AOVE Picual.	● ●	33
Lomo de corvina al carbón con pilpil de sus espinas y pak choi acompañado de lechuga viva, rabanitos y vinagreta de sidra.	● ● ● ●	35
Trucha del Pirineo al champán con su caviar y endivia a la brasa.	● ● ● ● ●	34
Risotto de pulpo, papada confitada, coliflor encurtida y mayonesa suave de hierbas frescas.	● ● ● ● ● ● ●	33
Ventresca de atún rojo a la parrilla, berenjena «Cuerno de Gacela» asada con miso, vinagreta cítrica y piparras frescas fritas.	● ● ● ● ● ● ●	36

GUARNICIONES

Patatas fritas en AOVE.		7
Ensalada de lechuga fresca y cebolleta.	●	8
Pimientos baby fritos.		6
Pimientos rojos asados a la leña.	●	7
Verduras a la brasa.	●	8

POSTRES

Espuma de chocolate Valrhona Ecuador, mango infusionado en vainilla, cremoso de caramelo y granizado de menta.	● ● ● ●	12
Horchata de almendras y vainilla, higo caramelizado, brioche con mantequilla tostada y avellanas.	● ● ● ● ●	11
Fresas a la brasa, jugo infusionado de remolacha y frutos rojos, vinagre balsámico y leche ahumada.	● ● ● ●	11
Tocino de cítricos, yogur de oveja, frambuesas y toffee de fruta de la pasión.	● ● ● ● ●	11



STARTERS

100% Iberian acorn-fed ham “Montaraz”, served with crystal bread, vine-ripened hanging tomatoes and Picual extra virgin olive oil (80 g).	●	33
Crystal bread, vine-ripened hanging tomatoes and EVOO.	●	6
Selection of artisanal cheeses with seasonal accompaniments (250 g).	● ● ● ●	29
French Poget Spéciale Normandie oyster, served natural.	●	6,5
French Poget Spéciale Normandie oyster with tomato water, chipotle and Jerez sherry.	● ●	8
Smoked salmon belly brioche, shiso tartare sauce and Osetra caviar (5 g).	● ● ● ● ●	22
Osetra caviar (30 g) with blinis and cultured crème fraîche.	● ● ● ● ●	78
Cantabrian salted anchovies “MATXITXACO”, hand-filleted in-house:		
With crystal bread, vine-ripened hanging tomatoes and Picual extra virgin olive oil.	● ●	28
With toasted brioche and farmhouse butter.	● ● ● ● ●	29
Coín tomatoes with confit bluefin tuna belly, lettuce essence, avocado and gordal olives.	● ●	27
Rockfish terrine, cocktail sauce, escarole and charcoal-grilled brioche.	● ● ● ● ● ●	26
Chilled tomato soup, beetroot tartare, Mediterranean white prawn and fresh basil oil.	● ● ● ●	27
Our signature Russian salad with smoked trout, snow peas and pickled fried egg.	● ● ● ●	28
European blue lobster, tomato and ají amarillo emulsion, pickled baby onions, charcoal-grilled corn and fresh shoots.	● ● ● ● ● ●	50
Creamy “Joselito” ham croquettes.	● ● ● ● ●	23
Seasonal grilled vegetables, scallop and seaweed velouté.	● ● ● ● ● ●	28

MAIN COURSES

Grilled Iberian pork rack, roasted pumpkin, Bourguignonne sauce and trinxat of cabbage and potato.	● ● ● ●	34
Rossini beef tenderloin with brioche, pan-seared foie gras, summer truffle and Périgord sauce.	● ● ● ● ● ●	42
Beef striploin with fries cooked in Picual extra virgin olive oil and caramelised peppers (400 g).	●	55
Duck magret, roasted bone marrow and Port-grosella gastrique, served with potato purée and Picual extra virgin olive oil.	● ●	33
Charcoal-grilled corvina with pil-pil of its own bones and pak choi, served with living lettuce, radishes and cider vinaigrette.	● ● ● ●	35
Pyrenean trout in Champagne sauce with its caviar and charcoal-grilled endive.	● ● ● ● ●	34
Octopus risotto, confit pork jowl, pickled cauliflower and light herb mayonnaise.	● ● ● ● ● ● ●	33
Grilled bluefin tuna belly, roasted “Cuerno de Gacela” aubergine with miso, citrus vinaigrette and crispy fresh piparra peppers.	● ● ● ● ● ● ●	36

SIDE DISHES

French fries cooked in EVOO.		7
Fresh lettuce and spring onion salad.	●	8
Fried baby peppers.		6
Wood-fired roasted red peppers.	●	7
Grilled seasonal vegetables.	●	8

DESSERTS

Valrhona Ecuador chocolate espuma, vanilla-infused mango, caramel cream and mint granita.	● ● ● ●	12
Almond and vanilla horchata, caramelised fig, brioche with brown butter and hazelnuts.	● ● ● ● ●	11
Grilled strawberries, beetroot and red berry infusion, balsamic vinegar and smoked milk.	● ● ● ●	11
Citrus tocino de cielo, sheep's milk yoghurt, raspberries and passion fruit toffee.	● ● ● ● ●	11

● Sulfites
 ● Sesame
 ● Peanuts
 ● Crustaceans
 ● Mollusks
 ● Gluten

● Egg
 ● Dairy
 ● Nuts
 ● Celery
 ● Mustard
 ● Fish
 ● Lupins
 ● Soya