

Sugerencias del chef

Berenjenas rebozadas con rúcula, straciatella y perlas de trufa
Fried eggplant with rocket, straciatella and truffle pearls
- 16€ -

Arroz caldoso con bogavante y cigalas
Creamy rice with lobster and norway lobster
- 29€ -

Pizza sugerencia: blanca, provola, albahaca, patatas al horno condimentada, butifarra,
pimientos, al finalizar alioli
Pizza suggestion: provola, basil, seasoned baked potatoes, sausage, alioli and the end
-17.50€-

Cremoso de mango con crocanti de pistacho
Creamy mango with crunchy pistachio
-8€-

“Connecting People”: Beefeater, puré de manzana verde, limón, menta, clara de
huevo, cordial de romero y cardamomo y ginger beer
“Connecting People”: Beefeater, green apple pure, lemon, mint, egg white, cordial
with rosemary and cardamom and ginger beer
- 9€ -

Vinos Recomendados

Ferrer Bobet Crianza - (D.O. Priorat) - TINTO - 50€
Tesalia Arcos de la Frontera- (D.O. VT Cádiz) - TINTO - 54€-
Acusp Castell d' Encus - (D.O. Costers del Segre) - TINTO - 65€ -
Furvus - (D.O.Montsant) - TINTO - 34€
Harimann Pasetti - (D.O.C Abruzzo) - TINTO - 82€
Taleia Castell d' Encus - (D.O. Costers del Segre) - BLANCO - 38€ -
Font de la Figuera - (D.O Priorat) - BLANCO - 42€-
Domaine Bechtold Grand Cru - (D.O. Alsace) - BLANCO - 45€ -
Recaredo Serral del Vell Gran Reserva - (D.O. Cava) - CAVA - 57€ -
Baron-Fuenté Millésime - (A.O.C Champagne) - ESPUMOSO - 72€-
Billecart-Salmon Brut Rosé - (A.O.C Champagne) - ESPUMOSO - 135€ -
Laurent Perrier Blanc de Blancs Brut Nature - (A.O.C Champagne)- 179€ -

Luigi