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- ✂ Fresh steamed salmon, fennel, dill sauce and balsamic vinegar reduction **€21.00**
- ✂ Bluefin red tuna tataki with a touch of the Mediterranean **€23.90**
- ✂ Basque-style cod back confit with potato foam, caramelised red onion and fried Kalamata olives, pine seeds and capers **€20.80**
- ✂ Beach squid with black cous-cous, beetroot, algae emulsion and Salicornia **€21.00**
- ✂ Sea bass with celery cream, summer truffle, spinach, and lemon and thyme jam **€22.50**

• • • **M E A T D I S H E S** • • • • •

- ✂ Duck magret with pears, litchis, shallots and spicy citrus sauce **€20.00**
- ✂ PDO Galicia veal entrecote with gratin dauphinois, Padron peppers and *chimichurri* sauce **€22.50**
- ✂ PDO Galicia sirloin steak with Parmentier au Parmesan, *piquillo* peppers, potato confit and herb mustard butter **€26.00**
- ✂ Lukewarm served lamb, roast pumpkin, sheep cheese, glazed shallots and mint **€22.00**
- ✂ Creamy pork chops with sesame, yakisoba and *papas arrugás con mojo picón* (potatoes with chilli pepper sauce) **€20.50**