

• • • **F I S H** • • •

- ✂ Wild seabass "Santurce" style, double aroma fennel, mashed potatoes with olive oil and green sprouts **26€**
- ✂ Monkfish with sizzled garlic and clams **25€**
- ✂ Codfish preserve in aromatic oil, garlic shoots, minced pickles and glazed shallots **22€**
- ✂ Teppanyakis scallops with green asparagus, potato foam, parmesan cream and crunchy Iberian ham **22.50€**
- ✂ Red tuna Bluefin "Tataki" with "salmorejo" (type of gazpacho), glazed cherry tomatoes, scent of guacamole, crunchy onion, trout eggs and ponzu sauce **22.50€**

• • • **M E A T** • • •

- ✂ Bull tail pie, white beans from "Santa Pau" and cocoa "demi-glace" **22.50€**
- ✂ Iberian pork cheeks with truffle parmentier potatoes and glazed shallots **20€**
- ✂ Boned pig's feet, marinated vegetables, mashed aubergine and a touch of mustard sauce **19€**
- ✂ Boned low-fat young goat's back, sweet potato cream and meat juice **26€**
- ✂ Veal tripe "CASA VILELLA" style with chickpeas **18,50€**
- ✂ Veal sirloin "D.O. Galicia" with mushrooms, fresh grilled foie and creamy black truffle **26€**
- ✂ Veal entrecôte "D.O. Galicia" with dauphinoise potatoes, red peppers and "chimichurri" sauce **23€**