

Starters

Foie gras medallion with fig bread crust, pain d'épices, Fondillón jelly and passion fruit gel. _____	23€
Japanese-style seared bluefin tuna marinated in XO sauce, served with pistachio cream. _____	25€
Sliced marinated beef loin, mango, coriander and avocado cream. _____	24€
Mediterranean white prawn salad with green beans, Feta cheese, anchovies and walnuts. _____	21€
Baby cuttlefish, crispy papada (jowl), broad beans and aioli sauce. _____	23€
Pink tomato from Altea with herb oil, burratina, barrel-aged anchovies and garum, sun-dried tomato pesto and iodised crumble. _____	21€
Langoustine with pork jowl, reduced surf-and-turf jus and spring onion petals. _____	25€

From the land

Lamb, sheep's milk cottage cheese, redcurrant, Montgó herb raita and liquorice sauce*. _____	38€
Iberian pork "presa", celeriac purée, sliced pickled vegetables with plum purée and black garlic served au jus. _____	27€
Beef tenderloin with oloroso sherry reduction, pear tatin and thyme ash. _____	32€
Duck magret glazed with orange and orange blossom honey, sweet potato purée and hints of ginger. _____	29€

From the sea

Traditional line-caught hake suquet with confit potatoes and red prawns. _____	33€
Roast wild turbot, squid and courgette noodles, smooth vanilla pil-pil sauce*. _____	38€
Catch of the day with charcoal-grilled lettuce and borreta stew. _____	32€
Grilled tuna belly over silky garlic purée and roasted red prawn reduction. _____	30€

A sweet finale

Orange soil, chocolate and extra virgin olive oil. _____	10€
Basil cream, ginger biscuit, white chocolate and yuzu ganache, whipped yoghurt sponge cake and lime ice cream. _____	10€
Rice pudding foam, caramelised popcorn, coffee grounds, toffee cream and Baileys ice cream. _____	10€
Peach and mango pastisset pastry served with lychee cream and topped with vanilla and cardamom sauce. _____	10€
Valor dark chocolate torrija with yogurt ice cream, white chocolate namelaka and tonka bean espuma. _____	10€

Bread cover charge 2,5€ per person

*An 8€ supplement applies to these dishes for customers on half board.