

## Starters

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Foie gras terrine, layer of fig bread, spice bread, fondillón sweet wine jelly and passion fruit gel. _____	23€
Tuna fritter, XO sauce, pistachio cream, chard and crispy fried prawn. _____	25€
Sliced marinated beef loin, mango, coriander and avocado cream. _____	24€
Rose prawn salad with green beans, Feta cheese, anchovies and walnuts. _____	21€
Baby cuttlefish, crispy papada (jowl), broad beans and aioli sauce. _____	23€

## From the land

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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€

## From the sea

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Monkfish and hazelnut stew with cardinal prawns, rice and squid ink black pudding, artisanal bread croutons. _____	33€
Roast wild turbot, squid and courgette noodles, smooth vanilla pil-pil sauce*. _____	38€
Catch of the day with charcoal-grilled lettuce, confit potatoes and borreta stew. _____	32€

## A sweet finale

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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€

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

Bread cover charge 2.5€ per person

V.A.T. INCLUDED R2. 30/3/2026