

## STARTERS SAUSAGES AND SALTED MEATS

- Iberian acorn-fed ham 30,00 €
- Iberian Acorn Loin 25,00 €
- Wagyu Cecina from León 26,50 €
- Cantabrian anchovies 32,00 €
- Cheese platter 25,00 €

## OF THE SEA

- Caviar Osetra 00. can 30grs 110,00 €
- Caviar Irani Beluga Imperial 000. can 30grs 119,00 €
- Caviar Irani Beluga Imperial 000 can 50grs 190,00€
- Pickled yellow aji 6,50 €
- Gillardeau oysters n°2. Tabasco and lemon Unit 5,50€  
Yellow pepper vinagrette Unit 6,50€  
Lemon and pisco ponzu Unit 6,50€
- Lemon and pisco ponzu. 6.50€
- Shrimp carpaccio, yellow chili and coconut emulsion , basil, pineapple tepache vinegar and mini cucumber. 22.50 €
- Tuna tataki in orange glaze willow, fried quinoa, and spicy rocoto. 30,00€
- Tuna tartare, tomato and mezcal, sesame oil, avocado and lemon Mayo. 24.90€
- Tuna tiradito, ginger vinaigrette, snow peas,,red ebolla, crispy wafer and yuzu citrus sauce. 25,00 €
- Pickled salmon in mirin and ginger, shiso, soy mayo and roe. 17,90€
- Soft shell crab in tempura with toasted brioche bread, coleslaw with sriracha, red onion and tare sauce. 23,00 €
- Sea bass ceviche with tiger milk, chili lime, coriander, red onion and chips 22,00 €
- Salmon/ tuna/ sea bass sashimi. Soia and wasabi. 60,00 €

## OF THE EARTH

- Argentine sirloin Steak tartare with rocoto chili emulsion, fresh salad of sprouts and corn fritter with citrus mayo. 24,00€
- Duck bresaola ripened in chipotle, rose hip kabayaki and crispy biscuit. 16,90€
- Wagyu tartare with toasted cashew nuts, mustard seeds. 30,00€

## VEGETABLE

- Hummus-Platican salatasi (smoked eggplants)-tzatziki of garlic, mint, wasabi and toasted glass bread. 16,00€
- Grilled mushrooms with garlic oil, Chinese onion, shichimi togarashi and truffle oil. 14,00€
- Pineapple macerated in panela and red curry, flambéed with sprat mezcal 11,00 € (with optional shrimp) + 21,00 €
- Fried Chinese eggplant, agave, mint and basil salad fresh and dare gum sauce. 14,00 €

## SALADS

- Burrata with honeycomb rosemary, nuts, pistachios, fresh herbs. 18,00 €
- Udon with Sriracha Mayo, fresh salmon, zuke sauce, snow peas, fresh herbs, sesame seeds and sliced cucumber. 19,00€
- Red quinoa with cherry tomatoes, kalamata olives, feta cheese, edamame, dried apricots and hazelnuts. 18,00 €
- Seasonal salad (consult our waiters) 18,00 €

## PASTA

- Rigattoni with funghi and truffle oil. 16,00€
- Beef and vegetable ragout lasagna . 15,00€
- Spinach ravioli and ricotta toasted butter sage and pecorino.. 15,00€

## MARISCOS

- Red prawn of Dénia in salt. 100 g consultation price
- Steamed mussels with toasted beer and chips. 16,00 €
- Fine steamed clam of albariño white wine, butter and lemon peel. 28,00 €
- Sautéed scallops, garlic chip, whiskey mayo, caramelized fennel emulsion, lemon ponzu and shiso. 30,00 €
- Flamb lobster in Japanese sake and coconut cream curry thai.  
Serving 49,00 €, average 1/2 27,00€

- Robata king Crab (grilled) with toasted butter of garlic, ginger and galanga 300g 65,50 €
- Grilled octopus with zaattar chimichurry and potatoes . 26,00 €

## PESCADOS

- Bali ikan sea bass 22,00 €
- Sea bream in salt 25,00 €
- Yakiniku salmon and its vegetables sautéed in sesame, ginger, sake and teriyaki oil. 21,00€

## MEAT

- Beef tenderloin with Mashed Potato Joel Robuchon.  
(optional with beef juice or kroma butter toasted) 200 GRS. 30,00 €
- Grilled entrecote. 300 GRS . 32,00 €  
(optional with beef juice or kroma butter toasted)
- Wagyu sirloin 200 GRS 50,00 €  
(optional with beef juice or kroma butter toasted)
- Iberian grilled pork loin with chipotle mold 25,00 €
- Roast rack of lamb with mustard croute and herbs. 32,00 €
- Daging blado" Indonesian style sirloin wok". 21,00 €
- Tomahawk of wagyu. 1,4 kg 160,00 €
- Wagyu burger Purple Rain with chips. €19.50
- Crispy chicken burger, crispy fresh salad, sweet chili sauce with chips. €16.50

## FITTINGS

- French fries 4,00 €
- Candied baby potatoes 4,00 €
- Mashed potato Joel Robuchon 4,00 €
- Fried sweet potato
- Sautéed seasonal vegetables 4,00 €
- Sautéed mushrooms (optional spicy) 4,00 €
- Endive salad, apple, egg and dressing 4,00€
- Onion salad, soy sauce, lime, cherry tomato, chili and cilantro 4,00€

# DESSERTS

- Homemade passion fruit tartlet 9,00 €
- Éclair stuffed with citrus mascarpone and banana, with dulce de leche and fruits  
Dry. 9,00 €
- Creamy dark chocolate, white and biscuit 9,00€
- Caramelized wafer, spicy apple, pastry and ice cream vainilla. 10,00 €
- Cheesecake 12,00 €

## ICE CREAM 9,00 €

- Chocolate, Hazelnut, Vanilla

## SORBETS 9,00 €

- Green apple
- Mango

## HOMEMADE CAKE 8,00 €

With ice cream. €9.90

### Allergies and intolerances

If you have allergies or intolerances, it is important that you let us know before you start, thank you.

All our dishes may contain some allergen food among its ingredients. (Regulation EU 1169/2011)

TABLE SERVICE, BREAD, OIL OR BUTTER: EU 2.90 PER DINER-  
VAT PRICE  
INCLUDED