

# SEASON

	€
Artisan iberian ham croquette (unit).	3
Cantabrian anchovy "matrimonio", semi-salted "botarga" & butter with "Manzanilla pasada" (unit). Trinomial with 5g of beluga caviar (supplement + 15 €).	6
Onion soup in vin jaune, Manchego cheese doughnut & tuber melanosporum (unit).	9
Puff pastry celery, smoked eel & acidulated english cream (unit).	11
Liquid mixed salad, roasted mackerel, "pipirrana" & homemade pickles.	17
Smoked "ajoblanco", fennel papillote, apple sorbet & aniseed herbs.	19
Seared salsify, traditional carbonara, smoked & salty almond praline.	19
"Rubia gallega" steak tartar with whisky & homemade pickles.	26
Stuffed colmenillas with chicken in pepitoria, its juice & prawn	28
Manolo's garlic ash soup, spider crab "ajoarriero", leek & egg yolk.	23
Caprese rabbit rice with basil, tomato & burrata stracciatella.	26
Aquaculture Sea Bass, grenoblese with "manteca colorá", roasted carrots & sweet potato chips.	31
Tuna galete, green pepper sauce, season mushrooms & souffle potatoes.	33
Turbot chop, roast chicken sauce, french onions & truffle.	32
Grilled beef sweetbread, fried cauliflower, aniseed pesto & fine champagne sauce.	31
Roasted roe deer, vanilla mashed parsnip, truffle & puff pastry stuffed.	32
"Azulón" duck's royal, beetroot in textures & prune puree.	35

*Bread, appetizer and butter service 4€  
Ask our staff for information regarding the allergens present in our dishes.*

# MONTE BAJO

*The chef expresses his most personal cuisine in which the axis is the forest and its products, the environment where he grew up and his childhood.*

## Tradition

"Media veda" eclair  
Crawfish pie with tomato  
Pickled quail, scallop & pickled carrot  
Tomato & pickled rabbit  
Onions Royal, galiano's broth & licorice root

## Wild vegetables

Tender walnuts, hollandese sauce, vainilla & caviar  
Wild asparagus warm soup, vanilla & nasturtium  
Wild chard stalks, herbs, potatoes velouté & duck skin  
Sauteed "Perretxicos", summer truffle zabaion, croissant dust & vanilla

## River & Woods

Smoked eel "Gazpachuelo"  
Scargots galette & aniseed herb mustard  
Sorrel trout  
Roasted deer loin, stuffed prunes, anchovies & truffle

## Flowers & Aromatic

Pollen, lemon, mead & chamomile  
Lavender, rose vinegar, & red thistle  
Pine nuts, "cana" soup, pine resin & green pine cone

## Micology

**110 €**

Short wine pairing **38€** / Long wine pairing **58€**

*\* The tasting menu will only be served to the whole table*