



MENU 2018

STARTERS

Ossetra caviar · 50 g · 210

Amélie oysters #3 Spéciale Fine de Claire · 6,50/unit

Jamón ibérico de bellota (Iberian ham) with bread with tomato · 110 g · 45

COMANCHE · Prawn gyoza with citronella mayonnaise and tuna flakes · 21

LUST FOR LIFE · Sea bass *ceviche* with corn cream · 21

Seasonal tomato with liquid spherical cheese seasoned with olive and pesto sauce · 21

Tuna tartare with citrus and hazelnut · 27,50

KILL BILL · Ox Steak tartare with yolk cream · 27,50

Foie terrine with apple and nuts · 27,50

Ajoblanco with smoked sardine and pickles · 27

Grilled red Mediterranean shrimp · 45

Salad of edible crab with seaweed and black garlic · 21

FISH

Sea bass with aniseed tubers · 36

Roasted octopus with pork chops and potato foam with paprika · 36

LA FLOR DE MI SECRETO · Scallops with courgette textures and *beurre blanc* citrus sauce · 36

MEAT

Chicken with Norway lobster in Thai curry · 36

PULP FICTION · Beef tenderloin with *foie poêlé*, black trumpet mushrooms and *cep* cream · 39

Old cow t-bone steak with chips and *piquillo* pepper confit · 94

DESSERTS

Love for chocolate · 15

PASSION-RED · Raspberry cheesecake with red berries · 15

Skull Zuu with *mignardises* (minimum 2 people) · 15 p/p