



• Weekly Suggestions



-National Beef Sirloin (60 days aged) with Port Wine reduction and Foie Gras bites.....	24.00€
-Small Clams 4 times purified with E.V.O.O.....	18.00€
- Japanese WAGYU 100gr.....	36.00€
-Red Prawns from Huelva with garlic or on rock salt 250gr.....	22.00€
- 0.0 Anchovy from the Ría de Santoña mounted on French cheese, Valencian tomato, and Hummingbird avocado with petals and garlic..... 4.u.....	16.00€
-Young Lamb D.O Aragón (2pax).....	23.00€p.p
-"Lucio" Style Broken Eggs with Deep-Sea Carabineros Prawns in garlic oil.....	24.00€
-National Red Endives with Cabrales cream, walnuts, burrata, national avocado, and basil mayonnaise.....	20.00€
-Flower" Beach Squid in chickpea flour batter over a smooth tartare and chili sauce.....	18.50€
-Wild Sea Bass 1 kg (2 pax).....	23.00€p.p
-Galician Turbot baked with sliced potatoes and a dorsal slice (4 pax)...	23.00€p.p
-Wild Common Seabream (4pax).....	22.00€ p.p
-Grilled Wild Mediterranean Sole 450gr	28.00€
-Chateaubriand with Béarnaise sauce...(min 2 pax).....	23.00€ P.P
-Quarter of Young Goat Kid D.O Murcia baked the old-fashioned way (2pax).....	25.00€p.p
Turbot, Sea Bass, and Seabream - Please ask our staff for cooking references/styles (prices per serving)	

