

# MENU' by Alba Esteve Ruiz

## STARTERS

Grilled seasonal mushrooms with its pilpil, lard and Ponzu sauce ~ 16 euro

Cod Fish Giraldo, Jerusalem artichoke and grapefruit ~ 16 euro

Croquette of boiled meat with yolk emulsion and pata negra ~ 15 euro

Salted meat carpaccio, foie gras and grapes ~ 18 euro

Beef tongue, white turnip and onion ~ 18 euro

## FIRST COURSE DISHES

Carbonara (Spaghettoni Mancini, egg Peppovo, pecorino cheese Falisco DOL, parmigiano cheese 24 mesi, guanciale di Mangalitzza DOL, pepper Sarawak) 15 euro

Risotto with Normandy butter, anchovies of the Cantabrian Sea and candied ginger ~ 18 euro

Gnocchi with dear and toscan pig meat sauce, thyme and "vacche rosse" parmigiano cheese ~ 16 euro

Chitarrina with squids and wild herb breadcrumbs ~ 17 euro

Plin stuffed with potato and shallot, parmesan fondue and mushrooms ~ 17 euro

## SECOND COURSE DISHES

Milanese entrecote with béarnaise sauce ~ 26 euro

Rabbit leggs "alla cacciatora" ~ 21 euro

Grilled Lamb marinated and glazed with leeks ~ 24 euro

Secreto of iberian pork with marinated red chicory ~ 25 euro

## FROM THE GRILL TO THE PLATE

Scottona beef fillet top quality de Angelis ~ 26 euro

Black Onix-Beef steak ~ 30 euro

Scottona Ribs top quality de Angelis ~ 32 euro

## SEASONAL VEGETABLES:

Grilled seasonal mushrooms ~ 10 euro

"Antica Fonderia" Artichokes ~ 7 euro

Charcoaled turnips with smoked vinegar ~ 6 euro

Grilled and marinated red chicory ~ 6 euro

Puree au gratin with smoked butter ~ 6 euro

## PARA COMPARTIR :

Anchovies Don Bocarte from the Cantábrian sea "85gr" ~ 26 euro

Anchovies Don Bocarte from the Cantábrian sea "48gr" ~ 20 euro

Tambouriech Oyster (La Perla del Delta) ~ 7,50 euro

Regal Oyster (Irlanda) ~ 5,50 euro

Jamón de bellota Admiracion Blasquez 36 mesi ~ 25 euro

Calvisius Caviar Tradition Selection ~ 25 euro

## DESSERT

Why not Tiramisù? ~ 9 euro

Mille-feuille with cream with tonka bean and apples ~ 9 euro

Yogurt, persimmon, nuts and honey ~ 9 euro

Chocolate gianduja and hazelnut ~ 9 euro

## SILVER TASTING MENU

Croquette of boiled meat with yolk emulsion and pata negra

Beef tongue, white turnip and onion

Carbonara "Alba Esteve Ruiz"

(Spaghettoni Mancini, egg Peppovo, pecorino cheese Falisco DOL, parmigiano cheese 24 mesi, guanciale di Mangalitza DOL, pepper Sarawak)

Grilled Lamb marinated and glazed with leeks

Why not Tiramisù?

50 euro

Given the complexity in the preparation of the express dishes, we recommend the participation of all diners in the same tasting menu.

## GOLD TASTING MENU

Cod Fish Giraldo, Jerusalem artichoke and grapefruit

Salted meat carpaccio, foie gras and grapes

Chitarrina with squids and wild herbs breadcrumbs

Risotto with Normandy butter, anchovies of the Cantabrian Sea and candied ginger

Milanese entrecote with béarnaise sauce

Chocolate gianduja and hazelnut

70 euro

Given the complexity in the preparation of the express dishes, we recommend the participation of all diners in the same tasting menu.