

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 Mangalitza 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

- Grilled Mullet, rocket juice and cauliflower ~ 24 euro
- Milanese entrecote with béarnaise sauce ~ 26 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
- 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.