

## MENÚ BARÓN

38,50€ / Diner (VAT included)

### STARTS TO FOUR PERSONS

- \* Acorn-fed iberian ham
- \* Spanish broken eggs chef style
- \* Croquettes selection
- \* Vegetables and noodles wok, teriyaki sauce and iberian feather loin

### SINGLE MENU FOR DINER

- \* Iberian sirloin with almond sauce
- \* Hake loin with chamomile sauce

### DESSERTS

- \* Grandma's biscuit cake on tempered chocolate
- \* Desserts selection to share

### CELLAR

- \* Red whine / White wine / Beer / Soda and water

## MENÚ VIZCONDE

42,00€ / Diner (VAT included)

### STARTS TO FOUR PERSONS

- \* Acorn-fed iberian ham
- \* Spanish potato salad with prawn on mayonnaise of red prawn juice
- \* Mushrooms assortment with wine sauce and goat cheese
- \* Fried squid with soft garlic mayonnaise
- \* Palace scramble eggs

### SINGLE MENU FOR DINER

- \* Iberian pork chop in french cut style with spiced potatoes
- \* Gilthead loin with chamomille and prawn sauce

### DESSERTS

- \* Nutella brownie with liquid nitrogen cream
- \* Dessert selection to share

### CELLAR

- \* Red whine / White wine / Beer / Soda and water

## MENÚ CONDE

45,00€ / Diner (VAT included)

### STARTS TO FOUR PERSONS

- \* Assortment of cured meats (iberian ham, cane of loin and iberian loin)
- \* Cheese selecction with jam and toasted bread
- \* Cod with scrambled eggs and straws potatoes
- \* BBQ ox strips with fries and “padrón” peppers
- \* Gorgonzola and pear fagotinis with crispy bacon

### SINGLE MENU FOR DINER

- \* Iberian feather with chimichurri sauce and poor style potatoes
- \* Baby squid with soft foie sauce and lime reduction

### DESSERTS

- \* Nougat crepe with crème caramelo with vanilla and cinnamon
- \* Dessert selection to share

### CELLAR

- \* Red whine / White wine / Beer / Soda and water

## MENÚ MARQUÉS

48,00€ / Diner (VAT included)

### STARTS TO FOUR PERSONS

- \* Acorn-fed iberian ham
- \* “Sansueña” old cheese
- \* Grilled octopus with removed potatoes with “de La Vera” paprika and soft garlic mayonnaise
- \* Artichokes with garlic shrimp
- \* Baby squid in soft foie sauce with lime and orange citrics

### SINGLE MENU FOR DINER

- \* Old beef loin with Madeira sauce and turned potatoes
- \* Grilled salmon center with orange mousseline cream and grilled vegetables

### DESSERTS

- \* “Die by chocolate” with butter cookies
- \* Macerated strawberries with vanilla ice cream

### CELLAR

- \* Red whine / White wine / Beer / Soda and water

## MENÚ DUQUE

55,00€ / Diner (VAT included)

### STARTS TO FOUR PERSONS

- \* Assortment of cured meats (iberian ham, cane of loin and iberian loin)
- \* Boiled white prawn
- \* Fry fish selection
- \* Lobster from Ibiza
- \* BBQ ox strips with fries and "padrón" pepper

### SINGLE MENU FOR DINER

- \* Oven suckling pig at low temperature on pumpkin puree
- \* Roteña cod center with gratin cheese and garlic mayonnaise

### DESSERTS

- \* Sweet nougat with chocolate tempered
- \* Dessert selection to share

### CELLAR

- \* Red whine / White wine / Beer / Soda and water

