

S E A T E D
M E N U



TO SHARE

Iberian jam and cheese with "cristal" bread
Coast mussels with citrus essence
Cured meat and "chipirones" croquettes
"Raff" tomato and red mediterranean tuna salad
Foie-micuit with toasts and Maldon salt

TO CHOOSE

Sirloin rossini with foie, Seaton mushrooms and Demiglace sauce

Or

Market fish with Seaton vegetables

Or

Shellfish rice with scampi and red coast prawn

Wine, cava, soft drinks, water and beer.



TO SHARE

- Iberian jam & cheese with "cristal" bread
Red coast prawn with salt
Oysters Amelie Fine de Claire N3
"Gallega" clams made steamed with citrus
Pork feet Carpaccio with dried fruits and ricotta cheese emulsion
Premium "Txuleta" of 40 days maduration tataki
Red balfego tuna tartar with sesame and crunchy tuna jerky
Scampi ceviche with orange foam
Low temperature egg with Black truffle and foie escalope
Sample of smoked "Benfumat"

TO CHOOSE

- Beef sirloin Premium with Black truffle parmentier, foie and Pedro Ximenez sauce
Or
Baked turbot with big prawn and "de carril" clam
Or
Rice with lobster

Wine, cava, soft drinks, water and beer

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98.-€ + IVA