

RAW & GRILL

*The*Brasserie

RAW

LAND

Carpaccio of zucchini and fennel with raisins, pine nuts and apple vinaigrette emulsion / **12€**

Tartar of Ponderosa pink tomato, avocado and basil / **14€**

Salad of spinach and orange with walnuts and Portobello mushrooms / **12€**

SEA

Ceviche of corvina with mango, coriander and kumato tomatoes / **18 €**

Cod in smoked oil with strawberries, black olives and tobiko roe / **17 €**

Red tuna tartar with sesame oil and guacamole / **18€**

FARM

Steak Tartar, brava sauce and black olive toasted bread / **16€**

Carpaccio of Angus beef with rocket leaves, pistachios and parmesan / **18€**

Tartar of deer with tarragon, apple and straw potatoes / **19€**

SNACKS

Fine 'Cristal' Bread with tomato and Bellota Iberian Ham cut by the chef / **14€**

Grilled octopus with mashed potato, paprika and virgin olive oil / **18€**

Falafel with yogurt and mint sauce / **12€**

Duo of avocado toasts with dukkah chickpeas, endive and coriander & with pineapple, white cabbage and coconut dressing / **13 €**

DESSERTS

Mousse of chocolate, mint and cookies / **6€**

Panna cotta of yogurt and mango / **6€**

Creme brulee of orange and cardamom / **6€**

Almond cake with cinnamon cream / **6€**

GRILL

LAND

Escalivada: strips of roasted aubergine, red pepper and onion with baked potato / **14€**

Grilled artichokes and oyster mushrooms with romesco sauce / **12€**

Asparagus, green and white, grilled with black olive oil dressing / **12€**

SEA

Catch of the day, cannelloni of crayfish and prawns with fennel cream / **21€**

Turbot, creamy rice of prawns, plankton and aioli / **23€**

Salmon, wild mushroom polenta, squid ink emulsion and bimis / **21€**

FARM

Entrecote, grilled with roasted potatoes and chimichurri / **28€**

Lamb chops with lasagna of courgette, aubergine and potato / **22€**

Wagyu Burger with sweet potato fries and cheese-oregano cream sauce / **20€**

FOR THE GOURMETS - MINIMUM FOR 2 PEOPLE

Papillote of corvina and prawns with potato, mushrooms and vegetables with a Thai touch / **22€ p/p**

Fish and seafood platter: corvina, turbot and salmon with mussels, clams and red shrimps / **25€ p/p**

Tomahawk steak grilled with roasted potatoes and chimichurri / **38€ p/p**

Fine Le Claire Oysters, 4 units with Mignonette sauce / **20€**

Chateaubriand grilled with roasted potatoes and chimichurri / **26€ p/p**