

THE CASUAL

BY PACO PÉREZ

APERITIVE

0,1L



2015 RELATS CAVA Gran Reserva Brut nature
Recaredo, Barcelona

€ 11,00



LA CUVÉE CHAMPAGNER Brut
Laurent Perrier, Champagne

€ 19,00



CHAMPAGNER ROSÉ Brut
Laurent Perrier, Champagne

€ 22,00



GRAPE SECCO white alcohol-free
Raumland, Rheinhessen 0,2 l Piccolo

€ 12,50

SEASONAL COCKTAILS



HOT-BUTTERED RUM

Aged rum, honey-ginger sirup, cloudy apple juice, spiced butter

€ 14,00



CACAO NEGRONI

Rum, port wine, cacao nib, refined italian bitter

€ 16,00



FIZZY BUT NOT DIZZY alcohol free

Fizzy grape juice, verjus

€ 12,00



SHARING EXPERIENCE



MOUNTAIN

	SMALL	REGULAR
TABLA IBÉRICA selection of Iberian cold cuts & cheeses		€ 25,00
FOIE GRAS MOUSSE on toasted sourdough bread with plum chutney & pickled vegetables		€ 16,00
STEAK TARTAR of Gallega beef with pickled vegetables & watercress		€ 17,00
TABLA DE JAMÓN IBÉRICO from Arturo Sánchez with coca bread & tomato	€ 19,00	€ 25,00
CROQUETAS with Jamón Ibérico from Arturo Sánchez	€ 7,00	€ 12,00

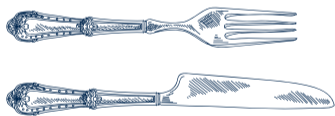
SEA

WILD OYSTERS with Ponzu sauce & seaweed caviar	€ 16,00	€ 28,00
TUNA TARTAR with avocado, wasabi & amaranth DeLight choice		€ 17,00
ANDALUSIAN STYLE CALAMAR & RED PRAWN with aioli		€ 16,00
GRILLED OCTOPUS with smoked crème fraîche, caramelized onions & Piquillo peppers		€ 16,00
ANCHOVIES with Piparras & olives, coca bread & tomato		€ 15,00
CRAB CROQUETTE with spicy mayonnaise		€ 14,00
BUNUELOS DE BACALAO cod balls with parsley mayonnaise		€ 11,00

GARDEN

ROASTED PUMPKIN with quinoa & apple		€ 16,00
TORTILLA DE PATATA Spanish potato omelette with Piquillo peppers & Chorizo		€ 12,00
CRISPY EGG with green peas, black truffle & Parmesan		€ 14,00
WILD SALAD with Burrata, orange, pomegranate & hazelnut		€ 14,00
SOUP OF THE DAY DeLight choice		€ 12,00
PADRÓN PEPPERS with Tonnato sauce & salmon caviar		€ 12,00

MAIN EXPERIENCE



MOUNTAIN

DUCK MAGRET with celery puree, potato fondant, carrots & port wine sauce		€ 24,00
RIBEYE BONE-IN with roasted salt potatoes, shallots, wild salad & seasonal mushrooms	per 100g	€ 10,00
FOR TWO PEOPLE OR MORE (different sizes available from 900g - 1500g minimum preparing time 40 minutes)		

SEA

SEA BASS with cauliflower puree, almonds & yuzu	€ 28,00
MONK FISH with leek, potato & clam sauce	€ 25,00

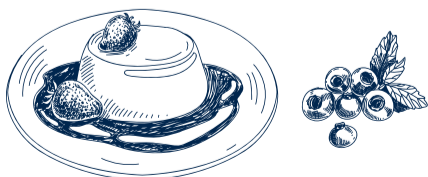
FOR TWO PEOPLE

»ARROZ SECO LA BOQUERIA« rice with monkfish & red prawns from »Llança«	€ 48,00
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GARDEN

RISOTTO with seasonal mushrooms	€ 21,00
GNOCCHI with spinach pesto, Pecorino & black truffle	€ 24,00

SWEET EXPERIENCE



»LEMONTART« with hazelnut crumble, lemon cream, meringue & violet ice cream	€ 11,00
CHOCOLATE CAKE with mandarins & Crème Catalana ice cream	€ 11,00
»MILLEFEUILLE« TARTLET with apples	€ 12,00
CHEESE SELECTION with fruit jams & coca bread	€ 19,00