



CONOCER
(9 Courses)

Tribute to the mushrooms:

Broth

Tartlet/almond

The mushroom

White asparagus/Béarnaise sauce

Artichoke/Foie sauce/Oporto

Fish of the day at the Galician style

Mellow rice/Saffron/Asparagus

Suckling pig

(or Mont Royal Pigeon+5€)

**for every two people*

Lemon pie

Petit fours

60€

Possibility to add:

Tripe stew "Los callos"

9€/person

Hours:

13:30 – 15:30

20:45 – 22:30

SIMPAR
(12 Courses)

Tribute to the mushrooms:

Broth

Tartlet/almond

The mushroom

White asparagus/Béarnaise sauce

Artichoke/Foie sauce/Oporto

Baby peas/Pilpil cod

Scallop/Iberian meunière sauce

Fish of the day at the Galician style

Mellow rice/Saffron/ Asparagus

Mont Royal pigeon

Herbs

Santiago´s Cake

Petit fours

79€

Possibility to add:

Tripe stew "Los callos"

9€/person

Hours:

13:30 – 15:15

20:45 – 22:15

*The chosen menu is served for the entire table

**Menus will be adapted to intolerances and allergies with prior notice when making the reservation

*** Menus are subject to product modifications depending on the market

**** We do not adapt the menus to vegetarian or vegan options



STARTERS

White asparagus, Béarnaise sauce, flowers	6€/ea
Artichoke, foie Sauce, Oporto	21 €
Baby peas, Pilpil cod	30 €
“Cambados” scallop, iberian meunière sauce	16 €

MAIN COURSES

Fish of the day made at the “Galician style”	s/m
Suckling pig, juice, orange	29 €
Mont Royal pigeon, pigeon juice, pâté	39 €
Tripe stew	20 €
Snack Service:	15 €
• <i>Tribute to the mushrooms: Broth, Tartlet, Mushroom.</i>	
• <i>Bread and Extra Virgin Olive Oil Service</i>	
• <i>Petit Fours</i>	

DESSERTS

Lemon pie	9 €
Santiago´s cake	11 €

The starters to share will be served individually (for every 2 diners) for greater enjoyment.

All our dishes are available to taste in half portions (except scallop and asparagus).

Dishes may be subject to changes depending on market availability.

10% VAT included. Bread and extra virgin olive oil service: 3,5€ per person (if you do not choose the snack service)