

# ENTRANTES

## STARTERS

ALCACHOFA A LA BRASA CON QUESO, SETAS Y TRUFA  
*GRILLED ARTICHOKE WITH CHEESE & TRUFFLE*



VITELLO TONNATO DE LA ALMADRABA  
*ROASTED BEEF WITH TUNA SAUCE*



TARTAR DE CARABINERO CON AGUACHILE  
DE COCO Y CILANTRO  
*SCARLET SHRIMP WITH MEXICAN SAUCE, COCONUT AND CORIANDER*



PUCHERO DE LA INMA  
*INTERPRETATION OF OUR CHEF'S MOTHER'S TRADITIONAL SOUP*



TARTAR DE ATÚN DE ALMADRABA SOBRE  
TUÉTANO A LA BRASA  
*ALMADRABA TUNA TARTAR ON CHARGRILLED MARROW*



MILHOJAS EN FLOR DE VERDURAS  
*VEGETABLE BLOOMING MILLEFEUILLES*



PRESA IBÉRICA SEMICURADA, TOMATES SECOS, RÚCULA Y  
PARMESANO  
*SEMI-CURED IBERIAN PREY, SUNDRIED TOMATOES, ARUGULA &  
PARMESAN*



# PRINCIPALES

## MAIN COURSES

### TAMAL A LA BRASA DE MERLUZA Y SALICORNIA CORN TAMALE WITH HAKE AND SALICORNIA



### CANELÓN DE CARRILLERA IBÉRICA Y BECHAMEL TRUFADA DE SETAS IBERIAN CHEEK CANNELLONI & TRUFFLED MUSHROOM BECHAMEL SAUCE



### RISOTTO DE SETAS, HINOJO Y QUESO PAYOYO MUSHROOM, FENNEL AND PAYOYO CHEESE RISOTTO



### SOLOMILLO DE TERNERA Y FOIE AL OROSO BEEF SIRLOIN STEAK WITH FOIE IN OROSO SAUCE



### TERRINA DE CORDERO, APIONABO Y ÑOQUIS DE CALABAZA LAMB TERRINE, CELERIAC AND PUMPKIN GNOCCHI



### CHIPIRÓN RELLENO Y MOLES FILLED EUROPEAN SQUID WITH MOLES



### ATÚN A LA BRASA EN JITOMATE GRILLED TUNA WITH JITOMATE



# GUARNICIONES

## SIDES

### PATATAS FRITAS DE PEROL *FRENCH FRIES*

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### PURÉ CREMOSO DE PATATA *CREAMY MASHED POTATOES*



### PURÉ CREMOSO DE PATATAS TRUFADO *TRUFFLED CREAMY MASHED POTATOES*



### PIMIENTOS TIJUANA *TIJUANA PEPPERS*



### ENSALADA DE NOPAL *NOPAL (PRICKLY PEAR) SALAD*



# POSTRES

## DESSERTS

### COULANT DE PISTACHO

#### PISTACHIO COULANT



### TEMPLADA DE PAYOYO, MEMBRILLO Y MIEL DE PIÑONES

#### WARM CHEESECAKE, QUINCE, PINIONS HONEY



### TATÍN DE BONIATO

#### SWEET POTATO TATIN



### PAVLOVA

#### PAVLOVA

