

## **Pescados - Fish**

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**Salmón salvaje en papillote con escamas de calabacín, crema de espárragos blancos y parmentier con tocineta 24**  
*Wild salmon in papillote with zucchini flakes, cream of white asparagus and parmentier with smoked bacon*

**Lomitos de rodaballo semi-asados al Jabugo con crujiente de enokis, crema de guisantes y aceite de trufa blanca 24**  
*Semi-roasted turbot loins with Jabugo, crispy enokis, cream of peas and white truffle oil*

**Tronco de rape semi-asado, relleno con carabinero, caldo corto de almejas y crema de fabes 24**  
*Semi-roasted monkfish trunk stuffed with giant scarlet prawn, short broth of clams and cream of beans*

## **Los habitantes del acuario - The aquarium residents**

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**Bogavante Thermidor con Brandy, vino blanco, mostaza, champiñones y gratinado con queso Emmental 34**  
*Thermidor lobster with brandy, white wine, mustard, mushrooms and Emmental cheese gratin*

**Bogavante al horno con un toque de mantequilla Bercy 29**  
*Baked lobster with a touch of Bercy butter*

**Bogavante pochado en salsa "Beurre Nantais" a la naranja 31**  
*Poached lobster in orange "Beurre Nantais" sauce*

## **Carnes - Meat**

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**Supremas de pato Barbarie "à l'orange" con higos glaseados, frutos rojos al cardomono y parmentier violeta 22**  
*Barbarie duck supreme "à l'orange" with glazed figs, red berries with cardomono and violet parmentier*

**Secreto Wagyu al teppanyaki (Grado A5) "sin historias" y pequeño atadillo de espárragos trigueros y panceta Ibérica 34**  
*Wagyu shoulder cut on teppanyaki (Grade A5) "without fuzz" and a small bundle of wild asparagus and Iberian bacon*

**Solomillo de Bellota 100% a la sal, con salsa bearnesa, patatas Hasselback y brocoli vaporizados 24**  
*Bellota 100% tenderloin cooked in salt with bearnaise sauce, Hasselback potatoes and steamed broccoli*

**Filet Mignon de buey Black Angus a la brasa con setas salteadas y parmentier trufado 29**  
*Grilled Black Angus Beef Filet Mignon with sautéed mushrooms and truffled parmentier*

**Tournedó Rossini de buey Black Angus con foie fresco, salsa demi-glace, setas salteadas y parmentier trufado 32**  
*Tournedos Rossini of Black Angus Beef with fresh foie gras, sauce demi-glace, sautéed mushrooms and truffled parmentier*