



SEA MENU

Menus will only be served to a full table until 15h/22h

STARTERS

Braised french oyster with aniseed butter

Salmon tartare with avocado and fruit roe

Andalusian style squid

Steamed mussels

Grilled razor clams with lime and tomato confit

MAIN COURSE

Paella del Senyoret

DESSERT

Cheesecake with mango, passion fruit and shortbread

68€ per person

VTA included

Bread, olives and chocolates 3€

In case of allergy or intolerance, please, contact our staff