

Gourmet Tin Selection

ESCABECHE MUSSELS
ROSA LAFUENTE 10



9.00



COCKLES FROM LAS RÍAS GALLEGAS
CASA SANTOÑA SERIE ORO 20/30



19.00

PICKLED RAZORS FROM LAS RÍAS GALLEGAS
ROSA LAFUENTE 6



14.00

SCALLOPS IN VIEIRA SAUCE
ROSA LAFUENTE



9.50

BLUEFIN TUNA BELLY
HERPAC



12.00

SEA URCHIN CAVIAR, HOMEMADE FOCACCIA AND
ARBEQUINA OLIVE OIL



19.00



RUSSIAN OSCIETRA BLACK CAVIAR 20 GR



50.00

Light Bites

SPANISH POTATO AND TUNA SALAD OVER A
TOASTED BRIOCHE BREAD AND ANCHOVY



2.50

KINITA MARRIAGE OF ANCHOVIES



2.80

ANCHOVY 0,0 FROM SANTOÑA



1.50

GILDA KINITA



3.50

A SELECTION OF SALTED CURED FISH WITH MARCONA ALMONDS



15.00



Salads

KINITA SALAD: MIX LEAVES, QUINOA, FRESH FRUIT, NUTS
AND ORANGE DRESSING WITH RAISINS



9.00

NERONA SALAD: MIX LEAVES, MOZZARELLA PEARLS,
CITRIC NERONA DRESSING, DRIED TOMATOES,
CHICKEN BITES AND CHURROS TEMPURA



12.00

TOMATO SALAD WITH SALT CURED BONITO, FLAMED
GUACAMOLE AND PICKLED TALES



12.50

Cold Starters



CORVINA, PASSION FRUIT AGUACHILE, FRIED SHRIMPS
AND SWEET CORN ICE CREAM, AROMATIC HERBS
AND PRAWN BREAD



14.00

SALMON TARTAR, CASHEW WHITE GARLIC CREAM AND
PICKLED MELON AND LOTUS FLOWER



13.00

36 DAYS MATURED COW CARPACCIO, SALTED
CARAMEL ICE CREAM, CURED RUPERTO CHEESE,
GREIMI MUSTARD, TOASTED PINE NUTS
AND ARUGULA



16.50

SOY SAUCE MACERATED TUNA ROLLS, BASIL GEL,
LEMON SPHERIFICATION, 65º EGG YOLK, SALTED
POPCORN AND SEA ASPARAGUS



13.50

SAAM TUNA TARTAR, CONFIT PANCETTA COOKED
AT LOW TEMPERATURE, KOREAN BRINE MUSSELS
MAYO AND SHICHIMI NUTS



4.00

GAZPACHO, WHITE PRAWN VEIL, DATE TARTAR AND
APRICOT ICE CREAM



10.50

MANTOU BREAD, RED TUNA VENTRESCA, SEASONED
TOMATO AND TRUFFLE MAYO



4.50

ARTISAN CHEESE SELECTION



9.50

IBERIAN HAM WITH HOMEMADE TOAST AND
ROASTED GARLIC CREAM



21.00



Hot Starters

BULL TAIL CROQUETTE AND PAYOYO
CHEESE INFUSION



3.50

KOREAN KIMCHEE CROQUETTE, SESAME OIL AND
SMOKED ANCHOVY



3.50

BABY SQUID, TAMARINDUS THAI SAUCE, HERBS, NUTS
AND CUCUMBER NOODLES



15.50

EGG COOKED AT 65º, MUSHROOM CREAM, BAKED FOIE CUBES
AND SUMMER BLACK TRUFFLE SLICES

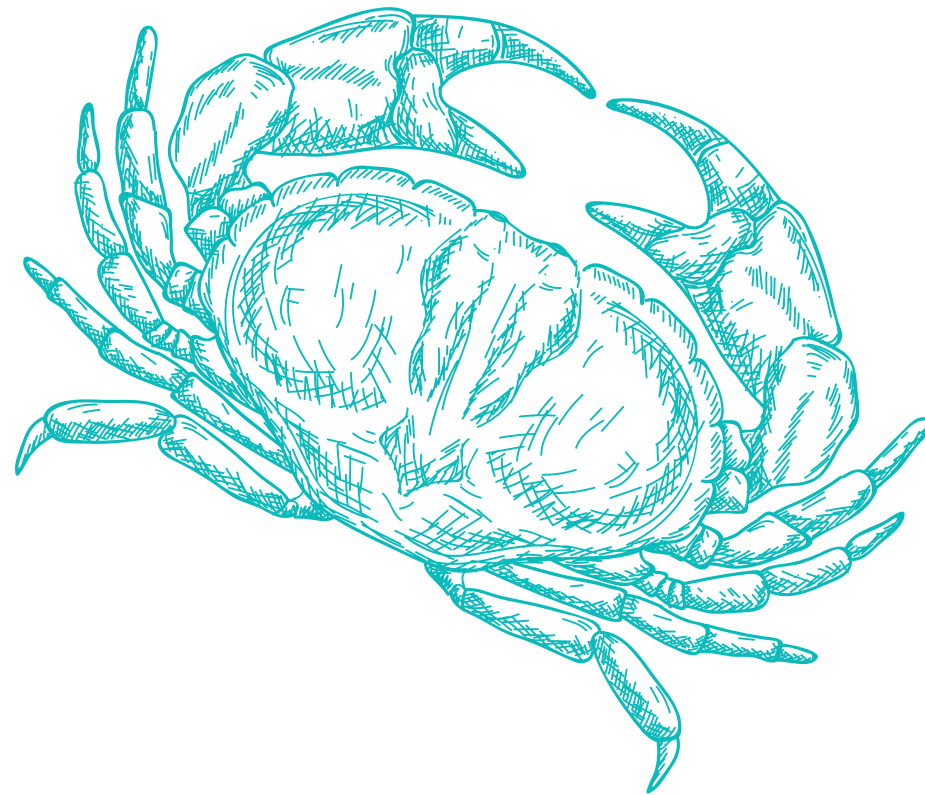


13.50

THAI BEACH OCTOPUS WITH COCONUT POMADE, CITRUS
MARINADE, GREEN CURRY SAUCE AND PLANTAIN



20.00

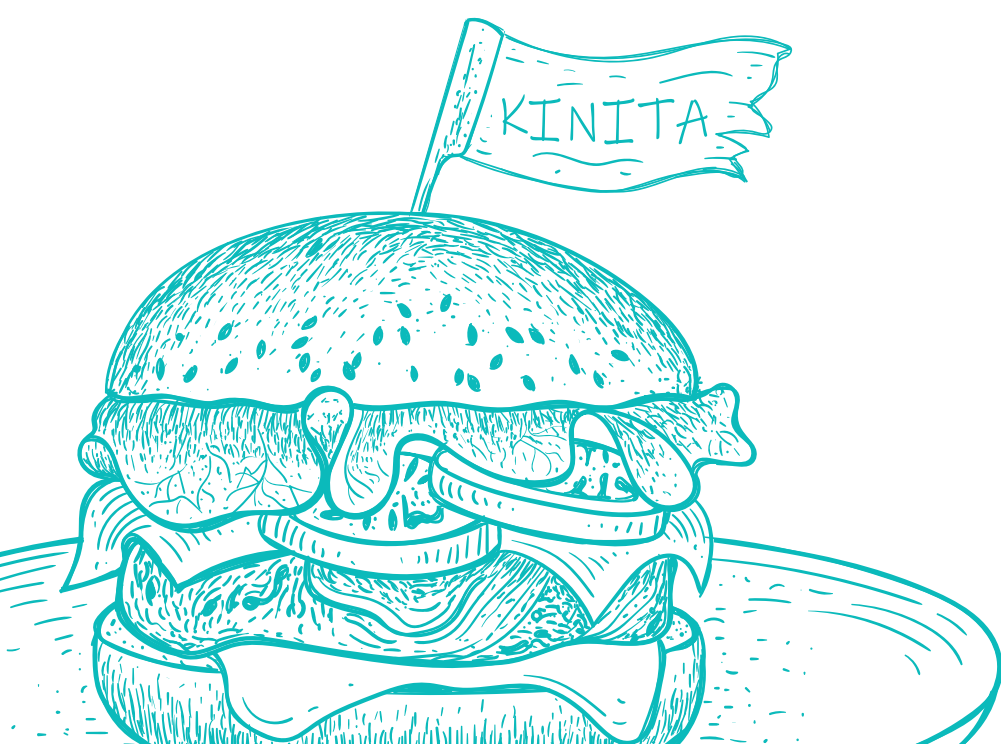


Burger

100% BEEF BURGER IN BRIOCHE BREAD WITH MASCARPONE
TRUFFLED CHEESE, MUSHROOMS AND ARUGULA



9.60



Meats

SLOW COOKED SUCKLING PIG WITH GARLIC AND ROSEMARY,
ROASTED IN THE OVEN WITH APPLE PUREE



23.00

LEG OF LAMB COOKED AT A LOW TEMPERATURE, SPRING
GARLIC, CONFITED ONION IN SOY AND RATTE POTATOES



26.00

GRILLED AÑOJO FILLET OF BEEF, MUSHROOM & PORK DUXELLE,
PEDRO XIMENEZ CONFIT ONIONS AND FOIE



26.00

BEEF ENTRECÔTE RIBEI WITH HAND CUT CHIPS

26.00

Rices

- FOR ALL THE RICES THERE IS A MINIMUM ORDER OF 2 -

FRESH REGIONAL VEGETABLES RICE

11.50 /price per person

RICE WITH RED PRAWNS, CUTTLEFISHES AND GARLIC SHOOTS



16.50 /price per person

MAR MENOR'S CALDERO RICE

(CALDERO RICE IS A TRADITIONAL RICE RECIPE COOKED WITH FISH AND ACCOMPANIED BY ALIOLI)



14.50 /price per person

PORK FILLET AND MUSHROOM RICE

13.50 /price per person

RABBIT RICE WITH BOLETUS, FOIE, TRUFFLE BUTTER AND
PROVENÇAL HERBS



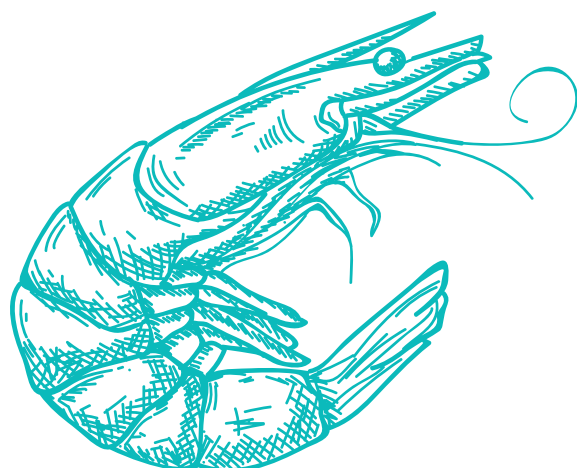
15.50 /price per person

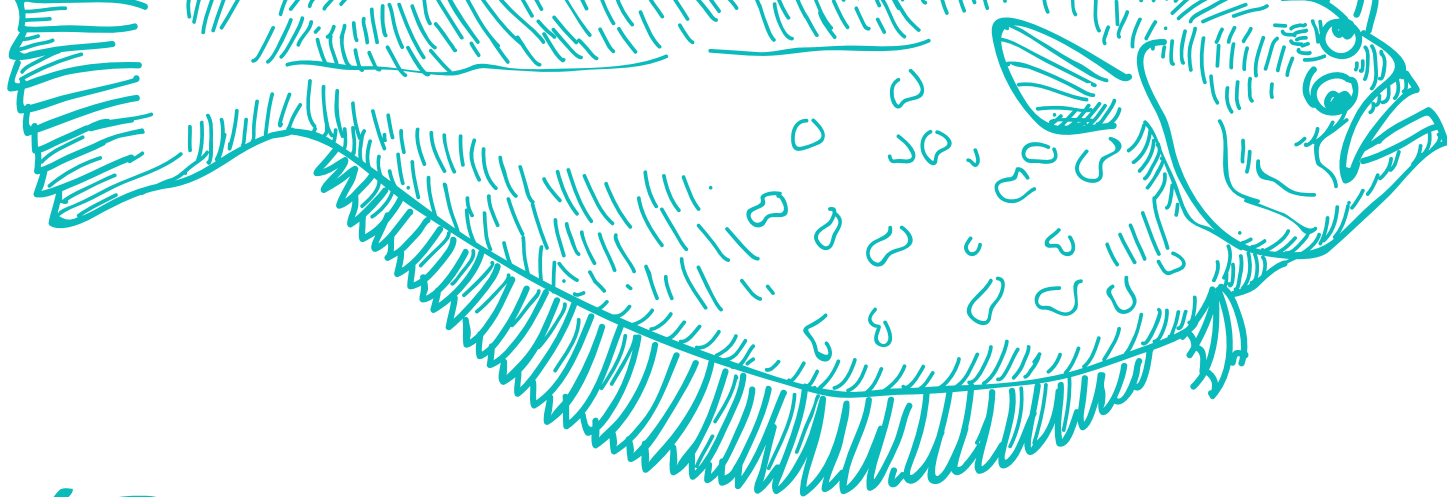
LOBSTER RICE

(ORDER MUST BE MADE IN ADVANCE FOR THE LOBSTER RICE)



PPM





Fish

GRILLED TURBOT LOIN, AUBERGINES, PINENUTS & SPINACH
CREAM, PARMESAN



16.50

GRILLED SOLE, PICKLES EMULSION, COLIFLOWER AND
PARMESAN PARMENTIER, PAK CHOI

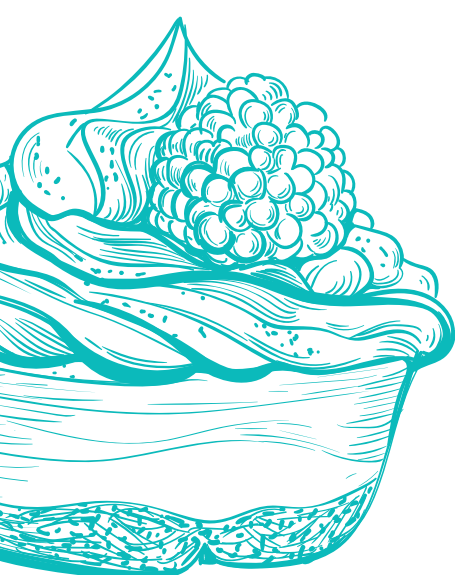


21.50

DENTEX, RED PESTO OF TOMATOES AND WAKAME SEAWEED,
SMALL VEGGIES FROM MURCIA



21.00



Desserts

BUTTER FRIED BRIOCHE BREAD, TOFFEE AND
BOURBON VANILLA ICE CREAM



6.50

CHOCOLATE MOUSE, CHOCOLATE AND NUTS CRUNCHY, POP ROCKS,
BLOOD ORANGE ICE CREAM, SWEET COTTON AND WHITE
CHOCOLATE HOT SOUP



8.50

CHEESE CREAM, CONFIT STRAWBERRIES, CARAMELIZED ALMOND
AND COOKIES, BLUEBERRY ICE CREAM



7.50

TATIN CAKE, SWEET RICE PUDDING ICE CREAM AND
ANISEED ENGLISH CREAM



7.50

