

SPRING MENU 2010

APPETISERS TO SHARE

- Prawn croquettes with green asparagus vichissoise
- Fresh foie gras terrine with apple and cheese
- Homemade cod fritters
- Prawn in salt crust with a light copper dusting

COLD STARTERS

- Guijuelo ibérico cured ham and pork loin (2008 reserve)
- Rocket, pistachio, cod and orange salad
- A salad of baby squid, watercress and pine nuts with Gorgonzola vinaigrette
- Octopus carpaccio with potato sauce and paprika oil
- Salad of duck thigh confit with vegetables in escabèche and hint of pepper

HOT STARTERS

- Textured artichokes
- Creamy rice with borage and octopus
- Truffled cannelloni
- Ajoarriero-style cod with shrimps
- Borage omelette with cod
- Borage stems with rice and clams
- Roast scallops with borage cous-cous and squid soup
- Steamed borage stems with virgin olive oil

FISH

- Corvina with borage and garlic sauce
- Turbot with swiss chard purée
- Hake with tripe and spicy chistorra sausage oil
- Salmon with courgette and soya
- Duo of cod with pil-pil and pisto sauce
- Fish of the day, please ask the maître d'hôtel

MEAT

- Rabbit loin in chocolate
- Iberian pork tenderloin with spiced jus
- Fillet steak with slither of foie gras in muscatel sauce
- Suckling pig with apricot purée and crunchy migas
- Pig's trotters with langoustines in pistachio marinère
- Roast suckling lamb with boulangère potatoes
- Suckling lamb cutlets with chips
- Veal rib steak with potatoes and piquillo peppers