## T <br> errace

(H) POLLLENTIA

## Starters

| Croquetas cremosas de jamón serrano (O) © © | $13,55 €$ |
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| With arugula, black olive aioli, and dusting of Serrano ham |  |
| White asparagus soup © (1) | $10,15 €$ |
| With roasted tips and sautéed seitan |  |
| Garlic prawns © | $16,15 €$ |
| Tuna carpaccio © O | $14,35 €$ |

Served with Parmesan flakes, rocket, cherry tomato, citrus, olive oil and Es Trenc salt

Fried squid © 0
With lime and ginger alioli
*Bread and aioli 1.50 €

## Salads

Burrata V © ©
Mesclun greens, cherry tomatoes, pickled onion, crispy Parmesan,
poached egg yolk, and truffle essence
King prawns (1)
Avocado, Cherry tomatoes, wakame \& sesame seeds

## Pasta \& Rice

Salmon linguine alla vodka © (1)
with basil, Parmesan, onion and red tomatoes
Porcini mushroom risotto with truffles V © ( ) (2)
With seasonal mushrooms, truffle, Grana Padano and white wine *We have gluten free pasta available for you

## Fish \& Meat

Free-range chicken suprema with
fine herbs and citrus fruits crust (1) © )
Parmentina light cream, wild asparagus,
tomato confit and honey chipotle sauce
Angus entrecote
with flake salt, potato chips, and seasonal vegetables
Beef tenderloin with caramelised foie (1) (2)
With roasted potato and seasonal vegetables
and Pedro Ximénez reduction
Grilled hake fillet (1) (3) ..... $25,30 €$With salad and roasted potatoesGrilled Tuna © O$25,30 €$
With seasonal vegetable trempó, light potato cream,and sweet potato chips
Desserts
Ice cream and sorbets (2scoops) ..... 0
Fruit saladWith pineapple sorbet and crumble
Cheesecake (1) 0$7,30 €$
With wild fruits and cheese ice cream
Thin apple tart with vanilla ice cream (1) (0)7,30€
Dark chocolate coulant (1) 0 ..... 7,30€
With cream ice cream


