BIBERE

EDERE

PECCARE

CONCLAVE

OPENING

Sourdough bread and hand-rolled breadsticks
6,00

- with Picual olive oil from Jaén and butter snow
- or our roasted-garlic aioli and chickpea cream

Sourdough bruschetta with Podolica cow's milk Caciocavallo, suspended over the embers
8,00

Ortiz anchovies, grilled bread and beurre noisette
6,00/each

Brioche, Venetian-style salt cod, flambéed red grapes and walnuts
8,00

Ember-roasted free-range chicken croquette, imperial sauce and Parmigiano Reggiano DOP
4,50/each

OFFERING

Dry-cured wagyu beef
35,00

Cinta Senese ham from Tuscany, 100 g
25,00

Beef tenderloin carpaccio, savoury arnadí, grilled chestnut and Parmigiano Reggiano bubbles
32,00

Fritters with ember-grilled boletus and Dénia red prawns (2 pieces)
14,00

Our bikini toastie with mortadella di Bologna IGP, Provola di Agerola and black pepper
13,00

Ember-grilled Galician clams in smoked green sauce
24,00

CONCLAVE-style steak tartare with ember-roasted red apple
24,00

Grilled razor clams with beurre blanc
23,00

Meat-stuffed piquillo pepper with alpine toma cheese fondue
12,00

MEDITATION

Grilled Tudela lettuce heart, Caesar-style
10,00

Caramelised baby carrot, goat's cheese, mandarin and almonds
10,00

Piquillo pepper al pil pil
14,00

Slow-cooked leek, finished over embers, with ajo blanco and citrus hazelnuts
10,00

Grilled escarole with raisin sauce, black olive crumble and pine nuts
10,00

COMMUNION

House-made fries
6,00

Green garden salad
5,00

CONSECRATION

Chargrilled Gragnano IGP
spaghettone, cacio e pepe
26,00

Handmade agnolotti del plin filled
with braised meat, smoked butter and
black truffle
33,00

Truffle and wild fennel chorizo duo
18,00

Young beef Milanese cutlet in
clarified butter with fried sage
28,00

Beef presa, 250 g
30,00

Beef tenderloin, 250 g
35,00

Simmental T-bone, aged 45-60 days
95,00/kg

Premium Spanish beef rib steak
98,00/kg

Slow-cooked acorn-fed pork abanico,
finished over embers, with
chanterelle sauce
28,00

CLOSING

Waffle millefeuille, pastry cream, Chantilly cream and strawberries
8,00

Caprese cake, crème anglaise and dark chocolate sorbet
10,00

Pear cooked in Pedro Giménez, white chocolate, apple sorbet and meringue
10,00

Chocolate fondant with vanilla ice cream (minimum wait: 15 minutes)
10,00

Our smoked Mozzarella di Bufala DOP cake with fior di latte ice cream
10,00

Lemon pie with Italian meringue and nut biscuits
8,00

ALLERGENS

OPENING

Bread and breadsticks
Gluten. Butter: milk.

Aioli and chickpea cream
Aioli: milk. Chickpea cream: soya, gluten and sesame.

Bruschetta
Gluten and milk.

Ortiz anchovies
Fish, gluten and milk.

Brioche
Fish, milk, nuts and gluten (brioche).

Free-range chicken croquette
Gluten, eggs, milk, soya and fish.

OFFERING

Beef tenderloin carpaccio
Nuts (arnadí) and milk (Parmigiano bubbles).

Mortadella bikini toastie
Gluten and milk.

Clams
Milk (sauce).

Razor clams
Milk (sauce).

Steak tartare
Gluten and eggs.

Stuffed pepper
Milk and gluten.

ALLERGENS

MEDITATION

Caesar-style lettuce heart
Eggs, fish, soya and gluten (sauce).

Baby carrot
Milk (cheese) and nuts. Vegetarian.

Leek
Gluten, hazelnuts and sulphites.

Escarole
Fish and nuts.

CONSECRATION

Spaghettone / Agnolotti
Gluten and milk.

Milanese cutlet
Gluten and milk.

Beef tenderloin: demi-glace
Soya and gluten.

Pork abanico
Milk, gluten and mushrooms.

CLOSING

Waffle millefeuille
Gluten, eggs and milk.

Caprese cake
Eggs and milk.

Pear
Milk, sulphites, fish and eggs. Gluten-free.

Chocolate fondant
Milk and gluten.

Mozzarella cake
Milk and gluten.

Lemon pie
Gluten, nuts and eggs. Vegetarian.