



## TO SHARE

chef's selection of oysters  
spider crab salad, frisse lettuce, fennel  
red mullet, ajoblanco  
panceta iberica croquetas, herring caviar

## MAIN COURSE

monkfish, bilbaina  
or beef feather blade, PX sauce  
or roasted aubergine, romesco

served with

fennel + cucumber  
roasted baby potatoes, mojo rojo

[raspberry and cava sorbet]

**DESSERT** paired with Nyetimber Cuvée Cherie

torrija, butterscotch ice-cream  
or orange, chocolate + olive oil  
or strawberry + rose cheesecake

**75**  
per person, to share