

Savoury Bites

- Garlic plancton and baby shrimp
- Russian salad, dashi broth and anchovy
 - Yolk pudding and red caviar
- Spanish "polvorón" made of marinated anchovies and manzanilla wine sorbet
 - Sea & campagne pâté
 - Roquefort, lyo-rock

Sweet bites

- Sweet fried milk with coconut
 - Lemon pie macaron
- Vanilla bourbon pudding
- White chocolate truffle
 - Lyo violet
- Colombian chocolate

1st Starters

- Vegetables, "sunomono" & mediterranean shrimp
- Oysters with gravy & caviar

Dessert

- Jasmine bloom
- Truffled chocolate pie

MENU

SOMOS CEBO

2nd Starters

- Octopus, baby octopus, stem lettuce and marine vegetables
- Hake cheeks "a la romana" and almost white curry

Pre-dessert

- Cheese citrus
- Citrus cheese

Rices

- "Salmorreta" rice from alicante
- Pumpkin and shropshire cheese rice

Meat

- Greased and matured duck "goulash" and roasted crest
 - Royal suckling pig

Fish

- Turbot "pinotxo"
 - Red Snapper, Lustau & Canena smoked pil pil