

CUINA OBERTA Menu

Available Tuesday through Thursday evenings April 11 to 21

Starters to share

Olive oil bread with allioli Caramelized Russian salad Grilled shrimps from Santa Pola Bechamel sauce of sea crab in its shell

Individual main course of your choice:

Grilled duck confit with ginger butter sauce and Cumberland sauce
Black butter ray fish, fried capers and lemon zest
(Both accompanied by wood-fired roasted Piquillo peppers with pilpil)

Dessert

Canelle stuffed with banana toffee, crème anglaise, quince jelly and orange

56,00€/person

10% VAT included. Drinks not included. Minimum 2 persons. Full table available.