

MENÚ *Chamberí*

Cocktails

Galician oyster with jalapeño essence and Bloody Mary pearls
Corn and black sesame crystal with chickpea miso, avocado and flakes of Onyx
foie
5 Jotas Iberian Acorn-fed Ham Jelly

Matured Iberian Ham Marrow with Osetra Caviar and Sea Urchin Yolk

Store

Red wine polyphenol macaron with fermented garlic and Torta del Casar
Pedro Ximénez grape, crunchy, liquid and acidulous

Sacristy

Psyllium leaf with bull steak tartar and old mustard
Bull sausage with butter smoked over oak wood

Kitchen

Smoked wild salmon and sea bass with herbs and dill, black sesame and Jaipur curry
Iberian pork in a blond marinade of paprika with sherry vinegar

Hall

Madrid stew soup with mint foam
Soldier from Pavia, cod collagen fritter with pilpil sauce

Atlantic Carabinero with essence of its head and mustard and tapioca
Botarga roe, hake, pickles and green poblano mole

Roasted pumpkin ravioli with hazelnuts, chestnuts, Osetra caviar,
bergamot sauce, chanterelle and ox marrow béarnaise with white Alba truffle

Matured wild sea bass "Loro Piana", with spicy squid sauce, velvety yuca and cumin, crispy
corn and flying fish roe

Ultzama sheep's milk flower with Pedrosillano green chickpeas and pesto
Parmesan whey and basil pearls

Salted tuna belly with gazpachuelo of tuna essence and botarga, fermented lemon
sauce, borage and fennel and charcoal-grilled yuca with cheesecake

Aged grilled boletus, pil-pil of collagen from suckling lamb trotters, with ginger, chili and
essence of boletus in amontillado wine

All i pebre of eel from our Valencian Albufera, port of Catarroja, with Iberian bacon,
seaweed paper and smoked eel sorbet

Bresse pigeon grilled at low temperature with its juice, black garlic and honey,
eggplant puree with green apple and pickled chanterelle

Juicy suckling pig with crispy skin, cracklings with Sichuan pepper and molasses sauce.
Saam trotters with lemon grass and sour fruit

Beetroot crystal with blood orange sorbet and yogurt foam
Dehydrated meringue, aerated cream cheese, pickled figs and fig sorbet

Smoked sheep's milk with flambéed blueberries
Selection of petit fours from our workshop

Experience 365€



PREMIUM

Celler Battle Gramona 2014 (Corpinnat – Spain)
Pedrouzos 2017 (DOP. Valdeorras - Spain)
The Countess 2019 (DOP. Rías Baixas – Spain)
Chivite Col. 125 Barrel Fermented 1998 (DO. Navarra - Spain)
Lustau Amontillado VORS (DOP. Jerez – Spain)
Quiñón de Valmira 2022 (DOCa. Rioja – Spain)
Prado Enea Gran Reserva 1982 (DOCa. Rioja – Spain)
Vega Sicilia Unique 2014 (PDO. Ribera del Duero - Spain)
Termanthia 2016 (DOP. Toro – Spain)
The Canary Tap (56/70/97) (DOP. Lanzarote- Spain)
Washington Irving 1828 (DOP. Jerez - Spain)
Macallan 25 (Highland Single Malt Scotch Whiskey)

HARMONY

PGraRndESiéMcle NIU°26MBrut (AOP. Champagne - France)
Great Wine Pazo Barrantes 2020 (DOP. Rías Baixas – Spain)
Heymann-Löwenstein GG 2018 (Mosel – Germany)
Sandhi Chardonnay 2021 (AVA. Central Coast - USA)
Coquintero Fino en Rama (DOP. Jerez – Spain)
Cayuse 2020 (AVA. Walla Walla Valley – USA)
Ardanza Reserve Vineyard 1985 (DOCa. Rioja - Spain)
Almaviva 2019 (Maipo Valley - Chile)
Victorino 2021 (DOP. Toro – Spain)
Oremus Tokaji Late Harvest 2022 (PDO. Tokaj – Hungary)
Niepoort Tawny 10 (DOP. Porto - Portugal)
Macallan 15 (Highland Single Malt Scotch Whiskey)