

STARTERS

Toasta	with roasted peppers and chicken breast, grilled with alioli	9
Cannelloni	chicken cannelloni with foie, truffle and seasonal mushrooms	12, 5
Gyozas	pork and cabbage dumplings with teriyaki sauce	11
Steak	tartare with soufflé potatoes	15
Scallops	with lardo, celery root and crispy kale	16
Prawns	with thai sauce	9, 5
Tomato	salad, smoked fish and basil	10, 5

MAIN COURSES

Corvina	with chilli crab, cured egg yolk and 'camarones'	17
Hake	tempura with seaweed sauce and cockles	18
Tuna (bonito)	with matcha pil pil and sesame geleé	17
Sea bream	with baked aubergine and orange meuniere sauce	23
Monkfish	with parsley 'suquet' and mussels	20
Pork ribs	with potatoes, salad and hoisin sauce	15, 5
Magret	with carrot and orange puree and duck rilette	17, 5
Sweetbread	with Mexican sauce, grilled romaine hearts and anchovy sauce	16
Fillet steak	with parmesan sauce and potato and roast garlic puree	21
Pidgeon	with red mole sauce and pineapple pureé	23

DESSERTS

Irta's land	orange mousse, cocoa crumble and vanilla ice cream	6
Souffle	dark chocolate-hazelnut soufflé	6
Carrot cake	Atalaya style	6
Banana	with rum caramel sauce and coffee	6
Coconut passion	coconut foam, passion fruit and lime	6

Bread, snacks and petit fours service 3€
(if you don't want this service, please tell to the staff)

**Bread and coffee are included in all of our menus
The menu must be ordered for all guests at the table**

MONOCHROMATIC MENU

Snacks		
Green	bobby beans salad with king prawn cured in salt	
Pink	beetroot gnocchi, beetroot consomé and roasted beetroot	
Red	fish of the day with chili crab and kimchee sauce	
Orange	roasted pork with carrot and orange puree	
White	coconut foam, passion fruit and lime	
Petits Fours	sweets for the coffee	36 €

DISCOVERY MENU

Snacks		
Gazpacho	served in a glass	
Cockle	with spicy tomato and cheese sauce	
Cuttlefish	ink 'pil pil', cuttlefish tagliatelle and 'torrija'	
Bobby beans	salad with king prawn cured in salt	
Ajoblanco	coconut 'ajoblanco', tataki tuna and grapes	
Aubergine	baked aubergine and parmesan cheese	
Monkfish	with 'suquet' and mussels	
Roasted pork	red plums puree and umeboshi	
Cucumber	melon and apple	
Banana	mousse, chocolate and coffee caramel	
Petits Fours	sweets for the coffee	50 €

LUNCH MENU (FROM 13.30 TO 15.00)

Aubergine	baked aubergine and parmesan cheese	
Toasta	with roasted peppers and chicken breast, grilled with alioli	
Paella	every week a new one	
Strawberrys	and whipped cream	
Petits Fours	sweets for the coffee	26 €

We have information concerning the presence of allergens, for any question please ask the staff. Thank you.