



TASTING MENU

Marinated mackerel, ajoblanco cream
and tropical dressing




Our traditional “remoión”, salted cod
and orange salad



Meagre from Motril with celeriac pure
and Valle’s citrics vinaigrette



Duck brest with sauteed apple
and Porto wine vinaigrette



Macerated strawberries, greek yogurt
and black pepper



Creamy chocolate with bread
and extra virgin olive oil



Our homemade bread stone ground ECO wheat,
sourdough and ECO craft beer



€ 42 per person

VAT included

Only full tables

Special wine matching

€ 16 per person

VAT included

