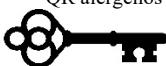




*QR alérgenos



LA DESPENSA DEL BARÓN

Starters

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|--|------------------|
| Amélie oyster super especial size nº2, served with lime and mediterranean vinaigrette | (1Unit.) 6€ |
| Exceptional fine quality anchovies from the Bay of Biscay with smoked butter and Carasau bread | (4 units) 14€ |
| Iberian cured ham with glazed bread and tomato | 24€ |
| Cecina Wagyu from León, served with brown bread with AOVE (olive oil) | 25€ |
| Grilled octopus with potato terrine and old sobrossada sausage | 19€ |
| Sóller red prawns tartar with trampó, salmon roe and avocado mousse | 19,50€ |
| Black pork dumpling with citric Teriyaki sauce | (4 units) 16€ |
| Angus beef Kefas with Tzatziki sauce | (4 units) 15,50€ |
| Spring salad with crunchy chickpeas and balsamic vinaigrette | 15€ |



*QR alérgenos



LA DESPENSA DEL BARÓN

Main Courses

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|---|--------|
| Aubergine eggplant, zucchini and oyster mushroom terrine with Ramaillet tomato and Kalamata olives hummus | 18€ |
| Black rice with prawns and cuttlefish with sausage and saffron Ali oli | 19.50€ |
| Baron's fish catch of the day with a garnish | 20€ |
| Grilled sea bass with cabbage, tomato, sultanas and pine nuts with American sauce | 20€ |
| Smoked tuna and salmon tataki with 3 quinoa's salad, wakame, sun-dried tomatoes and rairfot mayonnaise. | 21€ |
| Black Angus entrecote butcher's block with mashed Yuca, vegetables and truffle butter. | 23€ |
| Rosemary and pistachio crusted lamb loin with polenta cream and candied cherries | 22€ |
| Galician beef sirloin steak with spanish omelette and cured sobrasada sauce | 28€ |

Dessertes

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|--|----|
| Cheesecake with hibiscus | 7€ |
| Apricots in sweet wine, carob cream and crunchy almonds | 7€ |
| Baron`s tiramisu (Mascarpone cream, crunchy Gató, coffee syrup and Amaretto liqueur) | 7€ |
| 70% chocolate Marquise, white chocolate and ganache and pistachio crumble | 7€ |