



LA DESPENSA DEL BARÓN

Something to share

Iberian ham with cristal bread and ramallet tomatoes	24€
Cantabrian anchovies with carasau bread and smoked butter	(4ud.) 14€
Cuttlefish with Porc Negre meatballs with tamarind sauce	15€
Prawn gyoas with a reduction of its own juices	16€

Starters

Roasted beetroot, avocado and wakame tartar	14€
Tumbet with free-range egg and truffle	15€
Grilled octopus with “mojo picón” and crushed baby potatoes	17€
Tomato salad, romaine lettuce, onion and burrata jam	16,50€
Foie gras brioche bread with hoisin mayonnaise, pickles and crispy onions	18,50€



QR alérgenos



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Main courses

Risotto with lemon and prawn carpaccio	19€
Poussin by double preparation with mushrooms and vegetables	21€
Salmon tataki in sesame batter with spinach cream and mango ali oli	23€
Monkfish wrapped in Iberian ham accompanied by shrimp, cuttlefish and potato bullit	28,50€
Baron's fish	25€
Galician beef sirloin steak with potato omelette and Perigord sauce	28€

Desserts

Chocolate marquise, pistachio crumble and vanilla crème fraîche	7€
Coconut panna cotta and hibiscus sauce	7€
Carob crème brûlée	7€
Baron's Banoffee (toffee cream, rum banana and Oreo crumbs)	7€



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