

CHEESE PLATTER

Premium selection of local cheeses,
seasonal fruit & jams

25€

DESSERTS

Choco Praline

Light sponge cake, cacao & walnut streusel,
praline ice cream & cacao nibs

15€

A Study of the Lemon

Light lemon tartlet, lemon marshmallows,
lemon gelee & cava ice cream

10€

Autumn Millefeuille

Quince, cardamom diplomat cream,
carob ice cream

12€

Please inform your server of any food-related allergies.

TAPAS

3 Signature tapas, market selection

15€

GOURMET SELECTION

5gr Caviar

Legris Oyster, Grey Goose vodka shot

35€

LEGRIS OYSTERS

3 pieces 15€ · 6 pieces 28€ · 12 pieces 52€

STARTERS

Warm Beetroot Salad

Orange, fresh figs, pumpkin puree, Morbier cheese ice cream

18€

Scallop Aguachile

Avocado, shoestring sweet potatoes, purple onion

23€

Celeriac Salad on Grilled Aubergine

Lime, za'atar vinaigrette, cured red mullet

16€

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ENTREES

Creamy Freekeh
Parsnip, carrot, ginger, pickled mussels

24€

Celeriac 'Risotto-style'
Manchego cheese, mushrooms, Tuber Uncinatum autumn truffle

29€

Chef's Selection

25€

MAINS

Catch of the Day Filet
'Joël Robuchon' puree, vegetables, lemon butter

Price varies according to market

Rossini Tuna
Sweet potato puree, sautéed oyster mushrooms

36€

Lamb 'en Croute'
Sautéed vegetables, Mediterranean condiments

42€

Spring Chicken
Seasoned in herb & lemon oil, corn, potato millefeuille

35€

Galician Veal Chateaubriand 'arrosé' (basted)
Florentine spinach & chard, fresh autumn truffle

For two 95€

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JOSPER

Daily selection of the best meat, fish & seafood
prepared on our wood fire oven.

MEAT

All our meat is from the Iberian peninsula.
Selection of cuts according to market availability

Tenderloin 38€/250gr
Matured 15-30 days

Rib Eye 125€/kg
Matured 15-30 days

Chuletón 115€/kg
Matured 15-30 days

FISH

Daily selection of fresh fish, seafood & shellfish,
obtained from local fishing, or the peninsula.

SIDES

French fries & Padrón peppers
Mustard potato 'Tostón', Mediterranean condiments

Josper-grilled sweet potato, sour cream

Seasonal salad

8€

SAUCES

Demi-Glace, Chimichurri, Criolla Sauce,
Miso Beurre Blanc or Béarnaise

3€

Extra Truffle

7€

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