grand daily
chef's menu

Snacks.

Oyster with micro seaweed and crispy cod skin.

Razor clam with cream of corn and dill, apple and cashew.

Garlic shrimp, dressed potatoes and shrimp fritters.

Cod, fish broth with orange and cauliflower.

Large red prawn, sauté quinoa and tomato.

Mushrooms, egg yolk, Iberian ham, onion stew.

Caramelized lamb sweetbread with Moorish cream.

Crispy Iberian cheek with P.X. sauce.

Suckling goat with dried tomato, hazelnuts, plum and spiced yoghourt.

Passion fruit sorbet with ginger soup and yogurt.

"Tocino de cielo", pistachio and fresh cheese ice cream.

Orange, white chocolate, carrot and lime-thyme sorbet.

Petit fours.

This menu is a sample and can be subject to changes.

abantal
restaurante