

**GROUNDSWELL MENU**

**Goose barnacle  
Anchovy  
Mullet roe  
Mackerel, marine tomato  
Spiny dye-murex  
Razor clam  
Spotted flounder  
Almadraba wild red tuna  
Oyster  
Cuttlefish roe  
Cuttlefish  
Fiddler crab  
Morey eel, escolar**

**Marine cheese platter**

**Lemon, basil  
Avocado, chocolate**

**225 €**

**Our sommeliers team suggest the perfect  
wine pairing for our cuisine.**

**100 €/per**

**\*Prices included tax.**

**\*The same menu will be served to all diners at the table.**