

Goose barnacle
Anchovy
Mullet roe
Albacore
Spiny dye-murex
Spotted flounder
Oyster
Salt marsh sea bass
Baby squid
Morey eel, butterfish

CALM SEA MENU

Lemon, basil

Chocolate, strawberry, plankton, wasabi, Jerez

195 €

...

Our sommillers team suggest the perfect
wine pairings for our cuisine.

80 €/per

*Prices included tax.

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

GROUNDWELL MENU

Goose barnacle

Anchovy

Mullet roe

Albacore

Spiny dye-murex

Razor clam

Spotted flounder

Oyster

Salt marsh sea bass

Baby squid

Fiddler crab

Moray ell, butterfish

Almadraba wild red tuna

Lemon, basil

Chocolate, strawberry, plankton, wasabi, Jerez

225 €

...

Our sommillers team suggest the perfect
wine pairings for our cuisine.

100 €/per

*Prices included tax.

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