
STARTERS

<i>Our charcoal grilled Oyster</i>	9
<i>Cuttlefish croquettes (2 pcs.)</i>	6
<i>Gratinated Sea Urchin from Galicia (2 pcs.)</i>	9
<i>Santoña anchovies</i>	14
<i>Our Russian salad</i>	9
<i>Rustic bread with tomato and Royal olive oil</i>	4
<i>Hand-carved acorn-fed Iberian ham</i>	14
<i>Roasted apple and foie micuit timbale</i>	11
<i>Confit tomato tartar</i>	13
<i>Red tuna tartar - fried egg and caviar (supl. +18)</i>	16
<i>Grilled razor clams from Delta del Ebro</i>	21
<i>Crispy soft shell chilli crab</i>	14
<i>Grilled octopus with shrimp foam</i>	17

FROM OUR SEAFOOD BAR

<i>Sea snails</i>	12
<i>Fresh sea urchin from Galicia (piece)</i>	4
<i>Fresh razor clams from Delta del Ebro</i>	12
<i>Fresh carril clams (piece)</i>	8
<i>Palamos red prawns</i>	M.P
<i>No 2 Spèciale Utah beach, Normandia - (4 pcs.)</i>	21
<i>No 3 Spèciale Utah beach, Normandia - (4 pcs.)</i>	18
<i>Ossetra Caviar 30gr</i>	90
<i>Beluga Caviar 30gr</i>	200
<i>Prawn carpaccio</i>	18
<i>Red mullet with tiger's milk</i>	16
<i>Red Tuna belly</i>	17

MAIN COURSES

<i>Seafood soup</i>	14
<i>Seasonal mushroom cream</i>	13
<i>Monterrosa tomatoes</i>	10
<i>King crab salad</i>	26
<i>Kenyan green bean salad with coal roasted corn, smoked sardine and ginger tomatoes</i>	12
<i>Royal quinoa, avocado, edamame, cherry tomato, pickled onion and coriander</i>	13
<i>Crunchy Puglian burrata, dried tomato duxelle and basil</i>	18
<i>Open omelette with sea urchin and truffle</i>	16
<i>Spider crab gratinated with Mahon cheese and sobrossada sausage</i>	22
<i>Galician clams stew</i>	28

FISH DISHES

<i>Red tuna with sea nettles and tomato noisette</i>	26
<i>Grilled line-caught Squid</i>	24
<i>Cod loin with Santa Pau beans</i>	26
<i>Wild fish of the day with seasonal grilled vegetables</i>	27
<i>Wild turbot meuniere with barnacles and potatoes</i>	36
<i>Ray suquet with green gnocchi and clams</i>	26
<i>Grilled scallops with celery - caviar (supl. +18)</i>	26
<i>Whole wild fish</i> grilled / salt-baked	M.P

RICE AND PASTA DISHES

<i>Parellada Rice - Min. 2p</i>	26p
<i>Seasonal mushroom rice with young pigeon and truffle - Min. 2p</i>	24p
<i>Creamy lobster rice</i>	45
<i>Gnocchi with parmesan cheese and truffle</i>	22
<i>Fresh homemade pasta with bouillabaisse and shellfish</i>	18
<i>Spaghetti with champagne beurre blanc and caviar</i>	32

MEAT DISHES

<i>Beef Wellington, mushroom duxelle, parmentier and demi glace</i>	28
<i>T-bone beef steak. watercress salad and hasselback potatoes</i>	7'5/100g
<i>Roasted meat canelloni, seasonal mushrooms, foie and truffle</i>	24
<i>Duck à l'orange</i>	22

SIDE DISHES

<i>Grilled artichoke hearts</i>	9
<i>Parmentier potatoes</i>	7
<i>Truffled root vegetables</i>	9
<i>Tender wheat and asparagus risotto</i>	7
<i>Grilled seasonal vegetables</i>	9