

	Portion	½Portion
<i>Red Tuna and Potato Salad with Asparagus Mayonnaise</i>	14	10
<i>Sautéed seasonal Vegetable Wok with Extra Virgin Olive Oil</i>	14	10
<i>Natural Cockles from Cambados on Frise Salad</i>	24	17
<i>Marinated Sardines on a bed of Breadcrumbs and ecological Eggs</i>	12	9.50
<i>Foie shavings with a Pedro Ximénez reduction</i>	18	12.50
<i>Pure Iberian Acorn Ham and Iberian Loin</i>	24	17
<i>A Selection of Red Tuna</i>	26	18
<i>Spanish Cheeses from Castilla y León</i>	16	11
<i>Monkfish Soup</i>	14	10
<i>Wiled Mushroom Cream with Chestnuts</i>	14	10
<i>Tuna Toro Tartar with Soya and Wasabi Vinaigrette</i>	30	21
<i>Selection of Oysters (Each)</i>	3.50	
<i>Tuna Toro Tartar with Caviar "Pasión Persa" Imperial 30g (min.2pax)</i>	80 per person	
<i>Farm raised Caviar "Pasión Persa" Imperial 30g</i>	100	
<i>Farm raised Caviar "Pasión Persa" Beluga Imperial 50g</i>	140	
<i>Tartar of Veal Sirloin Wagyu (Kobe), Traditional Style</i>	24	17
<i>Mushroom Risotto with Truffle Oil</i>	26	18
<i>Tuna Loin Tataki with a Garum Sauce</i>	26	18
<i>Hake filed and flavoured with Bay Leafs</i>	26	18
<i>Mediterranean Sea Bass with Olives</i>	18	13
<i>A assorted grilled Fish Platter with "Mojo Picon"</i>	26	18
<i>Sturgeon, served with a Mustard and Caper Sauce</i>	18	13
<i>Cod in a typical Madrilenian Stew</i>	26	18
<i>Filets of Wagyu (Kobe) Tenderloin in Au jus</i>	40	28
<i>Crunchy Suckling Pig on Frise Salad</i>	24	17
<i>Stewed Wagyu (Kobe) Ox Tail with a Sherry Sauce</i>	24	17
<i>Lamb Meatballs with Curry and Coconut Milk</i>	20	14
<i>Iberian Pork Ribs stewed in red Peppers from Vera</i>	20	14

Gastronomic Menu Europa Decó

The Tasting Menu will be served for the whole Table

65

8% IVA Not Included

Dinner tasting Menu Urban from Monday to Thursday

Menu to choose

Monkfish Soup

-Or-

Wild Mushroom Cream, with Chestnuts
&

Mediterranean Sea Bass with Olives

-Or-

Sturgeon, served with a Mustard and Caper Sauce
&

Iberian Pork Ribs stewed in red Peppers from Vera

-Or-

Lamb Meatballs with Curry and Coconut Milk
&

Extasis from Guanaja

-Or-

Bayonesa

&

Juve Camps Cinta Purpura D.O.Cava
Hacienda Grimon Joven 2010 D.O.Rioja
Mineral Water

Natural Colombian Coffee

Price 37.41 + 8% VAT

Romantic Tasting Menu Urban with Champagne Friday & Saturday

Menu to choose

Marinated Sardines on a bed of Breadcrumbs and ecological Eggs

-Or-

Natural Cockles from Cambados on Frise Salad
&

Hake filed and flavoured with Bay Leaves

-Or-

Tuna Loin Tataki with a Garum Sauce

&

Tartar of Veal Sirloin Wagyu (Kobe), Traditional Style

-Or-

Crunchy Suckling Pig

&

Extasis from Guanaja

-Or-

Citrus Crumble

&

Champagne Perrier Jouët Grand Brut

Mineral Water

Natural Colombian Coffee

Price 56.08 + 8% VAT