



OUR MENU

APPETIZERS

Rest. Terrace

- Jamón Ibérico de bellota (*Iberian cured ham*) 21€ 22€
- Lomito Ibérico de bellota (*Iberian cured loin*) 21€ 22€
- Head loin carpaccio in smoked salt, Idiázbabal cheese slices and cashews oil ^(5,7,8) 13€ 14€
- Sardine served with tomato marmalade and baby beans ⁽⁴⁾ 13€ 14€
- Glazed codfish salad, *mojama* tuna slices, green esparragus and tomato tartar served with mango and onion vinegar ⁽⁴⁾ 14€ 15€
- Baby squid, lobster and gruyère cheese risotto ^(2,4,7,10) 14€ 15€
- Mushrooms (*boletus*) and shrimps risotto ^(2,4,7) 16€ 17€
- Sautéed mushrooms (*boletus*) served with foie gras 17€ 18€
- Burrata in green mojo, grana-padano cheese and chards ⁽⁷⁾ 11€ 12€
- Squids served with garlic gel in eggplant babaganoush. ^(2,7) 12€ 13€
- Baby vegs sautéed, glazed pumpkin hummus and Mahón cheese ⁽⁷⁾ 13€ 14€
- Idiázbabal cheese and baby vegetables cream ⁽⁷⁾ 9€ 10€
- Codfish *cocochas* served with calamari cream ^(1,2,4) 13€ 14€
- Rabbit confit salad, marinated baby vegs and scallops. ^(4,10) 15€ 16€
- Sautéed octopus in smoked codfish *all i pebre* dressing ^(4,10) 19€ 20€
- CORTE&CATA shrimps (not suitable for allergy sufferers) 16€ 17€
- Foie micuit, mango ice cream, orange and pineapple jelly ⁽¹⁾ 17€ 18€



FISH

- HAKE served with angler souquet sauce ^(2,4,7) 17€ 18€
- ANGLER fillet, black onions and fried garlic ⁽⁴⁾ 18€ 19€
- SEA BASS, shrimps consommé and roasted carrots ^(1,2,4) 18€ 19€
- SALMON TATAKI served with fake wasabi. ^(4,8) 16€ 17€

MEATS

- BEEF tender loin served with *senderilla* mushrooms ^(2,8) 19€ 20€
- BEEF cheeks in traditional stew and pine nuts ^(2,8) 18€ 19€
- BEEF sirloin steak ecológica cured with our lemon and caramel oil 20€ 21€
- IBERIAN PORK tender loin in wine salt and sautéed spinach tempered salad 18€ 19€



DESSERTS

- APPLE small tempered cake, tomato marmalade and cheesecake mousse ^(1,2,8) 5€ 5,5€
- CHEESECAKE served with coconut milk and red berries. ^(1,2,10) 5€ 5,5€
- EGYPTIAN RICE PUDDING ^(1,2,8) 5€ 5,5€
- CORTE&CATA TIRAMISÚ ^(1,2,10) 5€ 5,5€
- SPONGE CAKE made of cocoa, nutella, mascarpone cheese and vanilla ^(1,2,8) 5€ 5,5€
- BELGIAN CHOCOLATE *delice*, orange and red berries. ^(1,2,8) 5€ 5,5€
- WARM PINEAPPLE served with peach sorbet ⁽⁸⁾ 5€ 5,5€
- CHEESE FLAN served with moka latte and *napolitanas*. ^(1,2,8) 5€ 5,5€
- CREMA CATALANA ^(1,2,8) 5€ 5,5€
- TRUFFLE + TRUFFLE, *Añana* salt and virgin olive oil ^(2,8) 5€ 5,5€
- CHEESE TASTING ^(2,8) 6€ 6,5€



Prices VAT included. Bread: 1€

Mondays to Sundays from 13:00 to 16:00 and 20:30 to 23:30

RESERVATIONS: 923 055 342 - ALLERGIES INFORMATION*

