

STAR FISH

ON THE HILLSIDE

Foie gras terrine served with spiced bread, mango and violet jam	20,00 €
Steak tartar made with knife-cut angus tenderloin	24,00 €
Vegetable salad with garden ingredients	14,00 €
Jamón ibérico de bellota, with virgin olive oil and thin crispy bread	27,00 €
“Broken” fried eggs with Iberic Ham, foie gras and truffle oil	13,00 €
Grilled vegetables with herbs and goats cheese shavings	14,00 €
Pork burger with grilled goats cheese, green apple on a brioche bun	18,00 €
Tenderloin burger seasoned with foie gras and rocket on a brioche bun	20,00 €

FROM THE FISH MARKET

Roasted octopus	18,00 €
Grilled or roasted salmon	20,00 €
Grilled prawns	<i>(6 pieces)</i> 20,00 €
Grilled red King prawns	<i>(Und.)</i> 16,00 €

BEEF

Aged tenderloin 250 gr.	23,00 €
Beef tenderloin 250 gr.	27,00 €
Ribeye steak, Rubia gallega 300 gr.	27,00 €
Ribeye steak, Angus americano 300 gr.	30,00 €
Rib steak, Rubia gallega beef <i>(aged 30 to 45 days)</i> · 1kg	52,00 €
Rib steak, donostiarra beef <i>(aged 30 to 45 days)</i> · 1kg	55,00 €
Beef cheek slowcooked stew	20,00 €

AT THE SUMMIT

Buenavista Canary Island pineapple with lime zest and palm honey	7,50 €
Strawberry cheesecake with rose ice cream	8,50 €
Frozen white chocolate and coffee truffles	8,50 €
Canary Island bulee with blond chocolate foam and passion fruit coulis	8,50 €