



## Starters

Terrine of artisan **foie gras** with apple cream and dried fruit cookie **21 €**

**Ceviche of jumbo shrimp** with velvety tomato **19,75 €**

**Lobster bisque** with roughly mashed potatoes in Basque parsley sauce **28 €**

**Scallops and octopus** with an emulsified monkfish sauce and soy **23 €**

**Fried artichokes** with salt water crayfish, roasted sweet potatoes and truffle juice **22,50 €**

Spanish **valencian rice** with mollusks and a saffron gel **21 €**

**Grilled baby calamari** with roasted "pancetta" bacon and smoked potatoes **21€**

## 1/2 portions

**Fluid tortilla of cod fish:** Poached egg at a low temperature with cod fish and Spanish bread croutons **12 €**

**Ravioli of calamari** served with a hen stock with truffles **12 €**

## Fish

**Red rock Mullet** with cauliflower, winkle and a tomato tartar **25 €**

**Turbot fish,** served with a puré of virgin olive oil and roasted eggplant-aubgine pulp with almonds **25 €**

**Fillet of cod fish** confit with sautéed fresh spinach and seasonal mushrooms **23 €**

**Roasted sea bass,** sautéed vegetables with white Iberian bacon fat and Catalan romesco sauce **25 €**

Special Basque cut **tender hake** fish with a traditional Basque pil pil sauce **31 €**

## Meet

**Roasted venison** with chestnut cream and a dried fruit syrup **24,50 €**

**Rack of lamb** with glazed baby French onions and a crispy salad of escarole and pomengrate **24 €**

**Special cut beef slowly braised** until gelatinized served with a jabugo ham emulsion and a catalan black sausage stew **23 €**

**Roasted squab** game bird served with Ziza Hori wheat style risotto and parmesan cheese **27 €**

Special cut fillet of **Iberian black hoofed pork** with a cream of jabugo ham and fried Spanish bread crumbs **24 €**

## Tasting Menu

### **Appetizer of the house**

**Ceviche of jumbo shrimp** with velvety tomato

### **Fluid tortilla of cod fish**

**Ravioli of calamari** served with a hen stock with truffles

**Fresh fish of the day** with a virgin olive oil puré and roasted eggplant/aubergine pulp

**Roasted venison** with chestnut cream and a dried fruit syrup

### **Chocolate soup with green tea**

**Pistachio sponge cake** with a saffron cream and a "Ras El Hanout" spiced ice-cream

**62 € + TAX**

*The degustation menú is only served complete and does not include drinks or coffee.*

*The hours of the menú Stara at the same as the seviche hours, but are only served until 15:00 h for lunch and 10:15 h for dinner, after these times it will not be served.*