Grand Madrid

Aéreo black truffle tart
Olive tree

THE CLASSICS
Chocolate "Filipino" with foie gras and cardamom
Marinated salmon taco with miso cream

A TRIBUTE TO MADRID & ITS BARS
Cod brandade "lemon pie"
Gratinated scallop tartlet with cured scallop coral
Garlic Prawn
Madrid-style red mullet

PRODUCT
Beef tripe a la Madrileña
Ox tartare with smoked caviar

Bread with olive oil butter

MEMORY WITH AN EDGE
The vegetable Patch
Bluefin tuna belly, anchovy, caviar, and tomato tartare
Onion Soup
Parfait of Game and Wild Mushrooms
King crab with Iberian pork jowl
"Carabinero" scarlet prawn, shallot cream, and Américaine sauce
Turbot with codium sea-lettuce "pil-pil" and garlic razor clams
Aerial Oxtail Wellington with Daikon Radish, Apple, and Redcurrant Salad

THE END
Citrus 2025
Fairground apple wafer
Beetroot with black garlic ice cream
Violet
Madrid flavours

Prix : €310

WINE PAIRING

Our sommeliers team, led by María José Huertas, proposes three different pairings, whose references evolve at the same rate as the season, accompanying us on this journey through our flavors.

National wines: 125€
Old & New World wines: 185€
Special wines: 295€

Please talk to our staff about possible allergies and intolerances

Madrid, Madrid, Madrid

Aéreo black truffle tart
Olive tree

THE CLASSICS
Chocolate "Filipino" with foie gras and cardamom
Marinated salmon taco with miso cream

A TRIBUTE TO MADRID & ITS BARS
Cod brandade "lemon pie"
Gratinated scallop tartlet with cured scallop coral
Garlic Prawn
Madrid-style red mullet

PRODUCT
Beef tripe a la Madrileña
Ox tartare with smoked caviar

Bread with olive oil butter

MEMORY WITH AN EDGE
The vegetable Patch
Bluefin tuna belly, anchovy, caviar, and tomato tartare
Onion Soup
Parfait of Game and Wild Mushrooms
Turbot with codium sea-lettuce "pil-pil" and garlic razor clams
Aerial Oxtail Wellington with Daikon Radish, Apple, and Redcurrant Salad

THE END
Citrus 2025
Fairground apple wafer
Beetroot with black garlic ice cream
Violet
Madrid flavours

Prix : 240 €

WINE PAIRING

Our sommeliers team, led by María José Huertas, proposes three different pairings, whose references evolve at the same rate as the season, accompanying us on this journey through our flavors.

National wines: 125€
Old & New World wines: 185€
Special wines: 295€

Please talk to our staff about possible allergies and intolerances

Essence

Aéreo black truffle tart
Olive tree

THE CLASSICS
Chocolate "Filipino" with foie gras and cardamom
Marinated salmon taco with miso cream

A TRIBUTE TO MADRID & ITS BARS
Cod brandade "lemon pie"
Garlic Prawn
Madrid-style red mullet

PRODUCT
Beef tripe a la Madrileña

Bread with olive oil butter

MEMORY WITH AND EDGE
Bluefin tuna belly, anchovy, caviar, and tomato tartare
Parfait of Game and Wild Mushrooms
Turbot with codium sea-lettuce "pil-pil" and garlic razor clams
Aerial Oxtail Wellington with Daikon Radish, Apple, and Redcurrant Salad

THE END
Citrus 2025
Beetroot with black garlic ice cream
Madrid flavours

Prix :
€190 (thursday and Friday lunchtime)
€280 (evenings and Saturdays, wine pairing included)

****In the evening and on Saturdays, this menu is only available with wine pairing included at a fixed price of €280.***

WINE PAIRING

Our sommeliers team, led by María José Huertas, proposes three different pairings, whose references evolve at the same rate as the season, accompanying us on this journey through our flavors.

Wine pairing: 90€

Please talk to our staff about possible allergies and intolerances