

## **“PLATILLOS”**

*(Exclusively at lunch time)*

<i>Our fresh shrimp “ensaladilla”</i>	<i>12</i>
<i>Grilled Norway lobsters (4 pieces.)</i>	<i>29</i>
<i>Rock mussels in white wine sauce</i>	<i>10</i>
<i>Grilled razor-shells (6 pieces)</i>	<i>24</i>
<i>Our “tortillas”:</i>	
<i>- The traditional one with potatoes and onion</i>	<i>14</i>
<i>- With Wagyu “Cecina” and truffle</i>	<i>26</i>
<i>Regional 60 days dry-aged beef Entrecôte served with our homemade fries</i>	<i>28</i>
<i>Jacqueline’s Burger</i>	<i>25</i>
<i>Bao with slow cooked pork belly, chipotle citrus mayonnaise and candied peanuts (2 pieces)</i>	<i>14</i>

## **APPETIZERS**

<i>Oysters “Special nr. 2” from Normandy (3 pieces)</i>	<i>6/18</i>
<i>*Each oyster can be served individually: “au naturel” or with our “Jacqueline” sauce</i>	
<i>Traditional “pan de cristal” rubbed with fresh tomatoes and extra virgin olive oil</i>	<i>5</i>
<i>Anchovy fillets from the Cantabric sea served in “extra virgin” olive oil (4 pieces)</i>	<i>12</i>
<i>Jamón Ibérico 100% bellota from Extremadura hand cut</i>	<i>31</i>
<i>100% “Full blood” Tajima race Wagyu “Cecina”</i>	<i>34</i>

## COLD STARTERS

<i>Zen chickpea hummus, smoked eel, kalamata olive relish, olive oil caviar and a touch of mediterranean herbs</i>	16
<i>*Vegan choice: Whithout smoked eel - 15€</i>	
<i>House-style "Causa limeña" with octopus</i>	21
<i>*Vegan choice: Causa limeña with avocado and "Shimeji" mushrooms - 15€</i>	
<i>Croaker ceviche with our "leche de tigre" and rocoto</i>	24
<i>Jacqueline's "Vitello tonnato"</i>	19
<i>*With 3ogr of Organic Beluga Caviar (+80€ supplement)</i>	
<i>Dry-aged steak tartar hand cut with a touch of cured egg yolk</i>	28

## WARM STARTERS

<i>Grilled "zamburiña" scallops with chopped hazelnuts and Jamón Ibérico (6 pieces)</i>	29
<i>"Cecina" croquettes on creamy foie gras with a little bit of roasted apple chutney (4 pieces)</i>	13
<i>Braised tender leeks served with stracciatella and candied cherry tomatoes</i>	17
<i>Charcoal braised avocado with "pico de gallo" and local lobster</i>	35
<i>Brioche with mellow slow cooked oxtail (2 pieces)</i>	19

## OUR SIGNATURE DISHES

<i>Red shrimp tartar served on stracciatella with thinly sliced almonds and a seafood essence</i>	28
<b>Origin: Mediterranean Coast</b>	
<i>Whole sea bass sashimi served with kumquat confit slices and extra virgin olive oil (for 2 people)</i>	44
<b>Origin: Mediterranean Coast</b>	
<i>Rigatoni in creamy sauce with 40gr of Organic Beluga Caviar</i>	118
<i>Seafood "Plateau Royal" charcoal grilled (For 2 people)</i>	190
<i>*Regional lobster, razor-shell, norway lobsters, scallops &amp; mussels</i>	
<b>Origin: Galicia</b>	
<i>Dry-aged beef filet tataki in truffle and yuzu sauce</i>	24
<b>Origin: Castilla y León</b>	
<i>Charcoal grilled Wagyú (A5) served with sides of your choice</i>	450/kg
<b>Origin: Hida, Japan</b>	

## OTHER SPECIALITIES WITH CAVIAR

<i>30gr of Organic Beluga Caviar served with "Mini Blinis" and "Creme Fraiche"</i>	90
<i>Red shrimp tartar served on stracciatella and 20gr of Organic Beluga Caviar</i>	94
<i>Dry-aged steak tartar hand cut topped with 30gr of Organic Beluga Caviar</i>	110

## MAIN DISHES

<i>“Paccheri di Gragnano” with seafood and fresh “datterino” tomato sauce</i>	24
<i>Origin: Cantabric Coast</i>	
<i>“Spaghetti alla chitarra” with whole lobster (600 gr) and fresh “datterino” tomato sauce</i>	79
<i>Origin: Cantabric Coast</i>	
<i>Wild Black Cod marinated in miso and served with seasonal vegetables</i>	34
<i>Origin: North Sea</i>	
<i>Fresh turbot roasted with mediterranean herbs served with coconut and lime zest mashed potatoes (650gr)</i>	64
<i>Origin: Galicia</i>	
<i>Croacker with seasonal greens and emulsified “fumet”</i>	26
<i>Origin: Mediterranean Coast</i>	
<i>Fresh catch of the day charcoal grilled “Donosti-style”</i>	S/M
<i>Origin: Mediterranean Coast</i>	
<i>Slow cooked Lamb with truffled mashed potatoes and jus</i>	32
<i>Origin: Castilla y León</i>	
<i>Regional beef filet dry-aged 30 days served with confit potatoes, shallots and Portwine jus (200 gr.)</i>	36
<i>Origin: Galicia</i>	
<i>60 days dry-aged “Simmental” Rib-eye steak charcoal grilled, served with our fries and “piquillo” peppers</i>	89/kg
<i>Origin: Germany</i>	
<i>90 days dry-aged regional “Black Angus” Rib-eye steak charcoal grilled, served with our fries and “piquillo” peppers</i>	145/kg
<i>Origin: Castilla y León</i>	

## VEGAN & VEGETARIAN MAIN DISHES

<i>“Paccheri di Gragnano” with fresh “datterino” tomato sauce and parmesan cheese</i>	17
<i>Charcoal grilled seasonal vegetables selection served on sweet potatoe purée</i>	14

## SIDE DISHES

<i>Jacqueline’s fries</i>	6
<i>*With parmesan and truffle (+6€ supplement)</i>	
<i>Seasonal vegetables stir-fry</i>	6
<i>Mashed potatoes with coconut and lemon zest</i>	6
<i>Truffled mashed potatoes</i>	7

## DESSERTS

<i>Passion fruit and white chocolate "Parfait" rose</i>	11
<i>Jacqueline’s tiramisú</i>	9
<i>Crispy puff pastry with vanilla cream and roasted peaches</i>	9
<i>Our handmade cheesecake</i>	10
<i>The cocoa bean</i>	19
<i>Our artesanal pistachio or chocolate ice cream</i>	9

*We recommend you to pair any of the desserts with our “Espresso Martini” with Grey Goose vodka for 15€ or the “perfect serves” with Zacapa 23 Rum for 17€ or Macallan 12 years Whisky for 19€*