

APPETIZERS

Pan de Cristal 5,5

Rubbed with fresh tomatoes and extra virgin olive oil

Anchovy Fillets 3,5

From the Cantabrian Sea, served in extra virgin olive oil (1 pc)

"Gilda" XXL Skewer 13

Tuna, cod, and a selection of pickles

Wagyu "Cecina" 22/39

Tajima breed 100% "full blood"

Jamón Ibérico 18/34

100% Iberian breed Acorn-fed "Casa Antonio"

"Cecina" Croquettes 3,5

With creamy foie gras and roasted apple chutney (1 pc)

Shrimp Croquettes 4,5

Topped with shrimp and lemon peel zest (1 pc)

SALADS

Living Lettuce Salad 17

With feta cheese, pomegranate and pine nuts

Mediterranean-style Octopus Salad 21

With tomatoes, potatoes, olives, celery and parsley

Chickpea Hummus from Fuentesauco 16

With Smoked Eel dice

**Vegan option: Without smoked eel - 15*

RAW STARTERS

Oysters "Special No. 2" 6/17/32

Au Naturel or with Jacqueline sauce (1pc/ 3pcs/ 6pcs)

Tuna Belly Tiradito 27

With extra virgin olive oil and Maldon salt

Whole Sea Bass Sashimi 36

Served with candied kumquat slices and olive oil (600 gr)

Louis "Oscietra" Imperial Caviar 69/210/520

30 gr/ 100 gr/ 250 gr

Red Shrimp Tartar 28

*Stracciatella, sliced almonds and seafood essence
With 30gr of Oscietra Caviar (+60 supplement)

Dry-Aged Steak Tartar 28

*Hand cut with a touch of cured egg yolk dressing
With fresh truffle (+24 supplement)

Aged Ox Beef Carpaccio with Black Garlic 29

Topped with Parmesan cheese flakes

WARM STARTERS

Artichoke with Pork Belly Veil & Poached Egg 19

Served on truffled purée (2 pcs)

**Vegetarian option: Without pork veil - 17*

Palamós Red Shrimps 59

Grilled with extra virgin olive oil (200gr)

Grilled Regional Scallops 29

With chopped hazelnuts and Jamón Ibérico (200gr)

White Clams Casserole 33

The traditional favorites (250gr)

Squid with "Sobrasada" 26

Menorcan style (200gr)

Charcoal Braised Avocado with Lobster 36

Served with "Pico de gallo"

 *Jacqueline's recommended dishes*

Prices are in EUR including 10% VAT

FROM THE SEA

From sea to table, we select the freshest and finest catches of the day.

Fresh Catch of the Day 89/kg
Charcoal grilled "Donosti-style"

Turbot (550 gr) 76
*Roasted with Mediterranean herbs, served
alongside mashed potatoes and green asparagus*

Seafood Plateau Royal 189
*Regional lobster, white clams, "Palamós" red
shrimps, scallops & mussels*

Monkfish "Suquet" Oven-Baked 34
Served with potatoes and the traditional "picada"

Black Cod 34
*Marinated in miso and served with sweet
potato purée and green asparagus*

MAIN DISHES

Gratinated Cauliflower with Local Cheeses 18
**Vegetarian option*

Paccheri from "Gragnano" 24
*In fresh tomato sauce and parmesan cheese
Vegan option: Without parmesan cheese

Spaghetti "alla Chitarra" with Lobster 79 🍴
Fresh "datterino" tomato sauce

Rigatoni with "Oscietra" Imperial Caviar 118 🍴
Served in creamy sauce and 40 gr of Caviar

Slow Cooked Lamb 34 🍴
Served with truffled mashed potatoes, shallots and jus

Regional Beef Filet 36
*30 days dry-aged served with Hasselback potato and
Port wine jus*

Beef Filet with Foie Gras 49
Alongside morel mushrooms and "Perigourdine" sauce

Wagyu A5 de Miyazaki 440/kg
*Wagyu A5 from Miyazaki charcoal grilled, served with
our "piquillo" peppers*

Simmental Rib-Eye Steak 89/kg
*60 days dry-aged charcoal grilled, served with our
"piquillo" peppers*

Black Angus Rib-Eye Steak 145/kg
*90 days dry-aged charcoal grilled, served with our
grilled "piquillo" peppers*

Regional Ox Rib-Eye Steak 230/kg
*120 days dry-aged charcoal grilled, served with our
"piquillo" peppers*

SIDES

Jacqueline's Fries 6
**With parmesan and truffle (+6 supplement)*

Green Asparagus 8

Charcoal Oven Baked Sweet Potato 7

Truffled Mashed Potatoes 8

Fresh Lettuce 7

DESSERTS

Yuzu Ice-Cream and Berries 9

Jacqueline's Tiramisú 11

House-made Creamy Crème Caramel 9

Chocolate Mousse Parisian-Style 11

Santander-Style Cheesecake 10