

# WHITE WINES



TALEIA D.O. COSTERS DEL SEGRE, CASTELL D'ENCUS Catalonia-Spain (2016)	€ 65
CANTALLOPS XAREL-LO D'AT ROCA Penedés-Spain (2015)	€ 65
RIESLING D'ALSACE, SCHLUMBERGER Alsace-France (2014)	€ 59
MEURSAULT, DOMAINE SAINT MARC Burgundy-France (2015)	€ 56
CURTEFRANCA CONVENTO SANTISSIMA ANNUNCIATA, BELLAVISTA Lombardy-Italy (2013)	€ 54
POUILLY FUISSÉ LOUIS JADOT Burgundy-France (2015)	€ 54
GRAND CUVÉE SANCERRE, BARON DE LADOUCETTE Loire Valley-France (2015)	€ 52
POUILLY FUMÉ LE TRONCSEC, JOSEPH MELLOTT Loire Valley-France (2017)	€ 51
VALDESIL D.O. VALDEORRAS Galicia-Spain (2015)	€ 46
PAZO SEÑORANS D.O. RIAS BAIXAS Galicia-Spain (2016)	€ 9 € 41
PINOT GRIGIO, LIVIO FELLUGA Friuli Venezia Giulia-Italy (2017)	€ 40
POUILLY FUMÉ, FRANCOIS LE SAINT Loire Valley-France (2015)	€ 7 € 33
RIBOLLA GIALLA, LE VIGNE DI ZAMÒ Friuli Venezia Giulia-Italy (2016/2017)	€ 7 € 31
BASA D.O. RUEDA, TELMO RODRÍGUEZ Rueda-Spain (2017)	€ 29
GRECO DI TUFO, MASTROBERARDINO Campania-Italy (2017)	€ 29
MON BLANC, CASTELLO DI BUTTRIO Friuli Venezia Giulia-Italy (2016)	€ 26

Guests with an All-inclusive package are entitled to the drinks offered by their package. Guests under 18 years of age are not permitted to purchase or consume alcohol. A 15% bar service charge is automatically added to all purchases. If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

# CHAMPAGNE & SPARKLING WINE



DOM PÉRIGNON Épernay-France		€ 160
JAUME CODORNÍU BRUT Penedés-Spain		€ 85
JUVÉ Y CAMPS MILESIMÉ Penedés-Spain		€ 75
MOËT & CHANDON, ICE ROSÉ IMPÉRIAL Épernay-France		€ 73
RECAREDO CAVA BRUT NATURE GRAN RESERVA, TERRERS Penedés-Spain		€ 66
MOËT & CHANDON, ICE IMPÉRIAL Épernay-France		€ 65
GRAMONA IMPERIAL BRUT GRAN RESERVA Penedés-Spain		€ 60
RAVENTÓS I BLANC DE NIT ROSÉ Penedés-Spain		€ 54
BURBUJAS RAMÓN FREIXA D.O. CAVA Penedés-Spain	€ 10	€ 45
CARTIZZE SUPERIORE DI VALDOBBIADENE, MARSURET Veneto-Italy	€ 7.5	€ 34

## ROSÉ WINES

WHISPERING ANGEL, CHÂTEAU D'ESCLANS Côtes de Provence-France (2016/2017)		€ 40
BY.OTT CÔTES DE PROVENCE ROSÉ, DOMAINES OTT Côtes de Provence-France (2017)		€ 38
CÔTE DES ROSES, GÉRARD BERTRAND Languedoc-France (2016)	€ 7	€ 31
VÉRITÉ DU TERROIR, CHÂTEAU LA GORDONNE Côtes de Provence-France (2017)		€ 30

# DINING EXPERIENCE € 49

If you have purchased the Dining Experience package, you are entitled to 1 dish from each section of the Dining Experience menu, up to a maximum of 3 dishes. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

## STARTER

RED PRAWN CARPACCIO | With Contrasts

SCALLOP 'A LA GALLEGA' | With Iberian Ham

FRIED BABY SQUID | With 'Alioli' of its Ink

PUMPKIN VICHYSOISE | With Mushroom and Truffle Cake

## MAIN COURSE

OCTOPUS | With Fried Eggs, Potatoes and Foie Cream

FISH AND CHIPS | Monkfish with Nut Romesco Sauce

RED MULLET | On Green Pods and Asparagus

VERY VEGGIE RICE

## SWEET MOMENT

CHEESE FLAN | With Red Fruits

CHOCOLATE HOT CAKE | With Gianduja Ice Cream

MELON AND MINT SOUP | With Diced Watermelon and Citrus

15% service charge will be added to your bill.  
If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

# SHARE & HAVE FUN

TRAVELLING OYSTERS € 18  
Flavours Inspired by Travels Around the World

SHRIMP BINOMIAL € 16  
Raw and Cooked

STEAK TARTARE € 29  
With Caviar

RED PRAWN CARPACCIO € 19  
With Contrasts

SCALLOP 'A LA GALLEGA' € 16  
With Iberian Ham

MEDITERRANEAN-STYLE MUSSELS € 14  
En Papillote

KING CRAB GRATIN € 35  
With Spinach and Pine Nuts

FRIED BABY SQUID € 15  
With 'Alioli' of its Ink

## NO SEAFOOD, NO MEAT, NO... JUST VEGGIE

PUMPKIN VICHYSOISE € 16  
With Mushroom and Truffle Cake

VERY VEGGIE RICE € 11

# SEAFOOD STEWS

FISH AND SEAFOOD SOUP  
With a Touch of Rice

€ 25

MELLOW RICE  
With Cod Fish

€ 18

KING CRAB AND DUCK CONFIT FIDEUÁ

€ 23

# ODE TO THE SEA

TUNA  
4 Ways to Eat Tuna

€ 35

LOBSTER  
Your Taste: Boiled or Roasted

€ 39

OCTOPUS  
With Fried Eggs, Potatoes and Foie Cream

€ 23

FRIED DEBONED TURBOT  
So You Can Eat it All

€ 26

FISH AND CHIPS  
Monkfish with Nut Romesco Sauce

€ 24

RED MULLET  
On Green Pods and Asparagus

€ 22

ROASTED SEA BASS  
With Rosemary Salt

€ 24

# SWEET MOMENT

SURPRISE PINEAPPLE  
For 2 Persons

€ 15

CHEESE FLAN  
With Red Fruits

€ 7

CHOCOLATE HOT CAKE  
With Gianduja Ice Cream

€ 8

CARAMELIZED APPLE  
With Vanilla Foam and Puff Pastry

€ 7

MELON AND MINT SOUP  
With Diced Watermelon and Citrus

€ 6