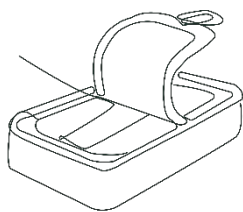


the secret
pantry



PRODUCTS FROM OUR PANTRY

Enjoy the preserves of your choice

Based on a technique born in the seventeenth century, food preservation has become a whole art of our cuisine. The ideal way to begin your culinary journey through our pantry.

OCTOPUS IN OLIVE OIL, LA BRÚJULA Nº 82 42
Medallions of carefully selected Galician octopus, skinned by hand

RAZOR CLAMS IN BRINE, PACO LA FUENTE 40
Recognized for their sweet, briny flavor and delicacy

SMALL SARDINES, PACO LA FUENTE 28
Appreciated for their mild and delicate flavor, slightly salty

SCALLOPS IN VIEIRA SAUCE, LA BRÚJULA Nº 90 29
Small scallops from the Galician estuaries

WHITE TUNA BELLY, ROSA LA FUENTE 32
Processed by hand, recognized for their juiciness and texture

RAZOR CLAMS, ROSA LA FUENTE 46
From the north of Galicia

CLAMS IN BRINE, ROSA LA FUENTE 99
From the Arosa and Noya estuaries

BREAD SERVICE 4 P.P | PRICES IN EUROS | VAT INCLUDED

Vegetarian (V), Vegan (VE), Pork (P), Gluten (G), Dairy (D), Peanuts (PN), Nuts (N), Fish (F),
Mollusc (M), Sulphur dioxide and sulphites(S), Eggs (E), Mustard (MT).

PRODUCTS FROM OUR PANTRY

Taste the cheeses and delicacies of your choice

Being jewels of our regional cuisine, cold cuts and cheeses are essential not only in the kitchen, but also at the table. Their recognizable intense and balanced flavor, make them a unique gastronomic pleasure.

BISQATO XIROS CHEESE 17

Soft cheese with a reminscent flavor of the mountain

EL REY SILO BLANCO CHEESE 28

Intense, creamy and dry flavor

LA RETORTA CHEESE 17

Soft and persistent taste on the palate, creamy texture

TUPÍ DE SORT CHEESE 19

Artisan cheese with a very powerful and characteristic flavor

JAMÓN IBÉRICO 80gr, ARTURO SÁNCHEZ (P) 36

Delicate, balanced and tasty

LOMO IBÉRICO 80gr, ARTURO SÁNCHEZ (P) 18

Crispy with hints of Iberian pork and natural marinade

CHORIZO IBÉRICO 80gr, ARTURO SÁNCHEZ (P) 13

Aroma of marinade, meat and smoked oak wood

SALCHICHÓN IBÉRICO 80gr, ARTURO SÁNCHEZ (P) 13

Pure tradition, sincere and tasty on the palate

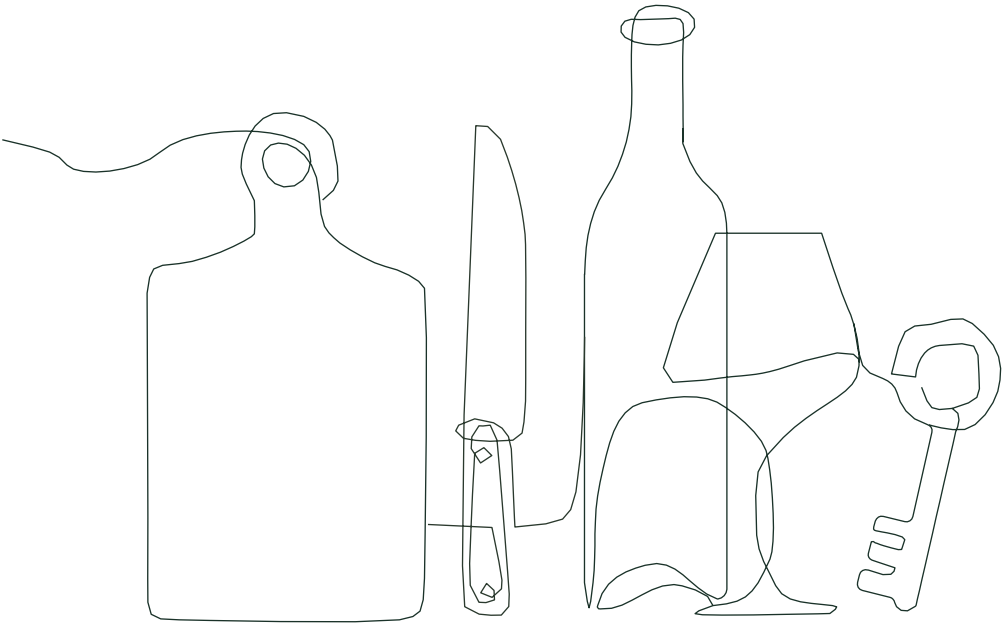
BREAD SERVICE 4 P.P | PRICES IN EUROS | VAT INCLUDED

Vegetarian (V), Vegan (VE), Pork (P), Gluten (G), Dairy (D), Peanuts (PN), Nuts (N), Fish (F), Mollusc (M), Sulphur dioxide and sulphites(S), Eggs (E), Mustard (MT).

TO FINISH, SOME DESSERTS

CATALAN CREAM FOAM, ORANGE SORBET (V, D, E) 10
Catalan cream foam, orange sorbet, crispy honey

STRAWBERRIES FROM MARESME, CREAM, BASIL (V, D, E) 13
Strawberries from Maresme, strawberry jelly, whipped cream, lemon and basil sorbet



BREAD SERVICE 4 P.P | PRICES IN EUROS | VAT INCLUDED

Vegetarian (V), Vegan (VE), Pork (P), Gluten (G), Dairy (D), Peanuts (PN), Nuts (N), Fish (F),
Mollusc (M), Sulphur dioxide and sulphites(S), Eggs (E), Mustard (MT).

100% BELLOTA IBERIAN HAM (P, G) 33

100% Iberian ham, toasted Barcelonan crystal bread, handpicked Ramellet tomatoes, organic extra virgin olive oil, sea salt flakes

STEAK TARTAR (G, F, S, E, MT)

100 gr 25

180 gr 31

Hand-cut Catalan Pyrenees beef tenderloin, our steak tartar sauce, Navarra chilli pepper, cornichons, capers, artisanal crispy bread

ZUCCHINI, GOAT CHEESE, ALMONDS (V, D, PN, N, S) 18

Layered Zucchini, regional goat's cheese mousse, toasted almonds

THE PANTRY'S 'ESCALIVADA' (V, G, D, PN, N, S) 19

Eggplant, red pepper, shallot, caramelized onion with jerez vinegar, Idiazábal cheese crumble

WHITE ASPARAGUS, SEAWEED HOLLANDAISE (D, F, S, E) 23

White asparagus from Navarra, seaweed Hollandaise, pine nuts, green asparagus crudités, bottarga

SCALLOPS, ANCHOVIES, CHARD (D, F, M) 25

Galician scallops, creamy anchovies sauce, sautéed chard, crispy artichokes

MUSHROOM AND TRUFFLE CREAMED RICE (V, D, S) 28

Wild forest Mushroom creamed rice, Anna de Codorniu cava, black truffle, Manchego cheese

SEA BASS, CELERY, GLASSWORT, LEMON, CAVIAR (D, F) 36

Slow cooked sea bass, celery foam, sautéed salicorn, bitter lemon and caviar

TENDERLOIN, CAFÉ DE PARIS SAUCE, CARROTS (D, F, MT) 38

180grs of beef tenderloin from the Pyrenees, carrots spaghetti, creamy carrots, crispy kale, beef jus café de Paris style

BREAD SERVICE 4 P.P | PRICES IN EUROS | VAT INCLUDED

Vegetarian (V), Vegan (VE), Pork (P), Gluten (G), Dairy (D), Peanuts (PN), Nuts (N), Fish (F), Mollusc (M), Sulphur dioxide and sulphites(S), Eggs (E), Mustard (MT).