



starters

Pumpkin gnocchis	
Sardines with rice and lulo	
Nitro- corn with black truffle jelly and foie-gras air	
Salad mussels with tomato and mozzarella	
Norwegian lobster with quinoa	
White asparagus with warm mayonnaise	
Mackerel in light vinegar chicken	
Rolls squid with ruibarb and mentaiko	
Lobster with arbequina olive soup	
King prawns with parmesan rice and PX	
Poached eggs in low temperature with lamb sweetbreads	
Season vegetables with "gallega" octopus	
Cod tripes with curry	
Spherical of mozzarella	
Meatballs of green peas	
Foie-gras with litchis sherbet	

fish courses

Monkfish loin with French beans and tomatoes raviolis	
Codfish with "pil-pil" cream	
Saint Pierre fish with lemon textures	
Sole with asparagus and tangerine purée	

meat courses

Shoulder back rabbit with baby squids	
Leg of veal with vegetables papillote (two persons).....	
Sirloin steak with potato and Iberian ham ravioli	
Baby pig sweetened in low temperature with mango, mascarpone and baby marrow salad	

La Terraza del Casino