

lienzo



Lienzo Menu

Snacks

* Rosemary honey jelly cannelloni (organic rosemary Bona Mel), 4 Picos cheese from Hoya de la Iglesia and black garlic honey.

* Aubergine roulade from Gandía (organic Saifresc), tartar of salted tuna and pearls of honey from Calluna (organic honey Madrid).

Eel terrine, arropyaki sauce and fig.

Petit choux with poultry chicken paté.

Starters

* Sun-dried oyster in tomato pickle (organic Saifresc) with honey vinegars.

* Shrimps boiled in beeswax, corn cream (organic Saifresc), egg yolk (organic Valencian poultry farms), crispy bee rice D.O. Valencia (organic Riuet round grain).

Low temperature squid, dashi, pickles and crunchy squid ink.

* Organic Iberian pig shoulder cut in 'orza' at fig tree (demi glace vegetables certified organic Saifresc).

* Smoked Aquanaria sea bass with plum chip, with spinach (organic saifresc), foie micuit of its liver, and sea bass sobrasada ravioli.

Main Courses

* Fernando Robres organic veal, honeyed mushroom terrine and dehydrated mushroom.

* All the vegetables with which we cook the sauces that accompany the meat dishes are certified organic Saifresc (carrot, leek, onion...).

Pre-Dessert

* Strawberries from Canals and organic Aove (olive oil).

Dessert

* Urban thyme honey (organic Saifresc) and lemon (organic Saifresc).

* Organic products



Menu available in all services.

110€ per person.

This menu is made with seasonal products, it may be subject to change.