



MENU

£75 with wine pairing

Cod cheeks 'kokotxas', avocado, parsley, codium
paired with La Pájara, *Albillo real*, Madrid 2018
by Nacho Manzano

Squid tallarines with a spicy touch, 'chipirón' stock
paired with La Pájara, *Albillo real*, Madrid 2018
by David García

The pig's tail that wanted to be an octopus
paired with G², *Gamacha*, Madrid 2015
by Nacho Manzano

Hake with the juice of its own bones, parsley
paired with La Pájara, *Albillo real*, Madrid 2018
by David García

'Roxes' beans, mature cow, Kalamata olive
paired with G², *Gamacha*, Madrid 2015
by Nacho Manzano





Rhubarb, liquorice, champagne, frozen cream of lemon skin
paired with sweet wine Dolç d'en Piqué
by David García



DAVID GARCÍA & NACHO MANZANO

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