



TASTING MENU 90

TOUR OF SPAIN WINE PAIRING 38

WELCOME COCKTAIL

bonbon-style bourbon sour with passion fruit

OLIVAS LÍQUIDAS/JAMÓN IBÉRICO

liquid olives/Spanish Ibérico ham, toasted Pan de Cristal

MAD TOMATO

pesto, parmesan mousse, pumpernickel bread

BOCADILLO DE CALAMARES/CROQUETAS DE JAMÓN/ EMPANADILLA DE COCHINILLO

squid ink potato bun, crispy squid, aioli/Ibérico ham croquette/
Segovian-style suckling pig potato, onion, mango-apricot chutney

SALTEADO DE JUDÍAS TIERNAS

sautéed green beans, foie gras, duck tongue

GULAS/RABO DE TORO

sautéed baby eels, purple potato chips, sunny-side quail egg/
16-hour braised Oxtail, pain de mie mini sandwich,
Tempranillo au jus

WOOD-ROASTED RICE GAMBAS

bomba rice, Sautéed garlic shrimp, cuttlefish

CATCH OF THE DAY AL PIL PIL (3 OZ)

catch of the day served with pil pil sauce, piquillo peppers
and garlic chips

COCHINILLO IBÉRICO (3 OZ)

Segovian-style suckling pig, pork demi-glace, cardamom-apple
compote, Spanish quince, potatoes

DESSERT

HUEVOS VOLADORES/FLOURLESS CHOCOLATE CAKE

passion fruit mousse, mascarpone cream, white chocolate aerated
rocks/with apricot-lime marmalade & coconut sorbet

BOMBONES

assorted hand-crafted chocolates filled with Spanish liqueurs

MAD TO THE MOON

Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses.

MAD