



QD



## Instituto Cervantes/Richard De La Cruz Mastering the art of rice

Aperitif

### **Cheese Stones** <sup>(V)</sup>

Parmesan - Manchego cream - cocoa butter

### **Truffle bomb** <sup>(GF)</sup>

'Liquid' potato soufflé, truffle 'spaghetti'

### **Napolitan cracker, rice cracker** <sup>(V/GF)</sup>

anchovies, black olive, tomato powder



### **Stone Bass Ceviche** <sup>(GF)</sup>

Dried corn - kafir lime - tiger milk

### **Chicken skewers, kimchi sauce** <sup>(GF)</sup>



### **Paella Valenciana** <sup>(GF)</sup>

rabbit, chicken, Garrafo bean, rosemary, traditional aioli

### **Wood pigeon breast** <sup>(GF)</sup>

wild mushrooms, rosemary, porcini aioli

### **Quique Dacosta Black Ash Rice**

### **Grilled cauliflower** <sup>(V/GF)</sup>



### **Cheesecake** <sup>(V)</sup>

Forest fruit syrup - biscuit ice cream - almond paper



*González Byass*  
Desde 1835  
Familia de Vino



*Sei Solo.*

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Dishes main contain traces of nuts (V) denotes vegetarian (GF) denotes gluten free.  
If you require any dietary or allergy information, please ask.  
A discretionary service of 14% will be added to your bill. All prices include 20% VAT.