



MARBELLA
MADRID
DUBAI
BARCELONA
MIAMI
MALLORCA



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULFUR
DIOXIDE AND
SULFITES



MOLLUSK

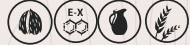


LUPIN

VEGETABLES

SMOKED BURRATA

Grilled aubergine, red pepper, tomato, and onion escalivada



CHARGILLED LEEK

Truffled Iberian pork mortadella, gribiche sauce, and hazelnuts



THE TRUE CEASAR SALAD

Freshly made, cured slices of old beef



CHARCOAL-GRILLED MÁLAGA AVOCADO

Young coriander pesto and vegetable salad with feta cheese



A BEAUTIFUL TOMATO SALAD

Green olive and mint juice



BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread



GRILLED BREAD WITH TOMATO

Grilled bread from Forn Sant Josep with tomato



GRILLED STARTERS

STEAK TARTAR MADE AT THE TABLE

Traditional sirloin steak tartare with grated foie gras



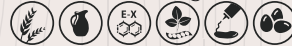
CATALAN-STYLE CANNELLONI

Two gratinated roasted chicken cannelloni with dry herb béchamel



CATALONIAN SAUSAGE CROQUETTES

A butifarra sausage inside a croquette (6 pieces)



FOIE MICUIT

Like an apple stuffed with foie, with young garlic and toasted bread



VEAL SWEETBREADS WITH RANCIO WINE

Slices of veal sweetbreads



SMOKED BEEF PRETZEL

Slow-smoked beef, tartare sauce, cornichons and pickled onion



CHICKEN TURNOVER

Leña-style spiced butter chicken turnover with cheddar cheese



NOSE TO TAIL

COUNTRY PÂTÉ

Apricot purée, vanilla, and pistachio



IBERIAN SOBRASADA

Honeycomb and toasted bread



RICE BLOOD SAUSAGE

Green apple purée



BUTIFARRA SAUSAGE

Toasted bread



YAKIPINCHOS

2 units

MEATBALL YAKIPINCHO

Chicken thigh meatball charcoal-grilled with a tare sauce glaz



CATALONIAN MEATBALL

Chopped chicken thigh and drumstick with romesco sauce



CHICKEN WING

Chicken wing and lemon



CHICKEN THIGH YAKIPINCHO

Green yuzu kosho



CHICKEN BREAST YAKIPINCHO

With basil green pesto and koji



MEDITERRANEAN GRILLED

GRILLED LOBSTER

Palo Cortado beurre blanc + 10gr RIOFRIO organic caviar



RED PRAWN

Grilled Palamós red prawn



UNILATERAL GRILLED LANGOUSTINE

Grilled langoustine, butterflied



SEA CUCUMBERS

Grilled sea cucumbers



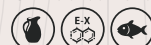
GRILLED SQUID

Grilled baby squid, basil, and Iberian ham



SURF AND TURF (GRILLED)

Grilled tuna belly with grilled bone marrow



3-DAY AGED SEA BASS

Confit lemon skin and olive oil





THE BURGER THAT MADE IT ALL MAKE SENSE®

Two sliders, bull sauce, pretzel and havarti cheese. Inspired by the burger served at Dani Garcia Restaurant, with three Michelin stars in 2019



NOT JUST GRILLED

PAN-FRIED BREADED VEAL CUTLET

Wiener schnitzel. Veal loin pan-fried milanese-style



LAMB CHOPS

Pan-fried milk-fed lamb chops, served with a side of potatoes, garlic, and onion



OX TAIL

Traditional-style stew



WOOD-FIRE GRILL

SPECIAL DG STEAK

1kg. of clandestine aged old cow rib chop, 45 days of maturation

BEEF TOMAHAWK

1.3kg. of young beef tomahawk

BEEF PORTERHOUSE STEAK

1kg. of young beef T-bone, miso-coated loin and tenderloin

DRY AGED BEEF RIBEYE STEAK

600g. of boneless rib-eye chop

CHATEAUBRIAND STEAK

500g. of centre-cut rib-eye chop

A5 WAGYU BEEF SIRLOIN

150g. of Kagoshima Wagyu rib-eye



BEEF TENDERLOIN

200g. of beef tenderloin

TOP LOIN OF IBERIAN PORK

180g. of 100% Iberian pluma, marinated in koji and grilled

SIDES

GRATINATED AND TRUFFLED ONION



ROASTED BIMBI, Romesco sauce and hazelnuts



MARINATED VEGETABLES with lime



PURÉE POTATOES In honor of Robuchon



SAUTÉED SEASONAL MUSHROOMS

FRIED POTATOES

SAUCES

FOYOT



BEARNAISE



CHIMICHURRI



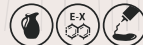
GREEN PEPPER



MUSHROOMS a la creme



MUSTARD



DESSERTS

ROASTED SLICED PINEAPPLE

Slow-roasted sliced pineapple, passion fruit and refreshing candy



SAVARIN IN HONOUR OF DUCASSE



Brugal 1888 rum

Armagnac VSOP

SWEET CHAWANMUSHI

Sweet chawanmushi, rosemary flowers and yuzu



HAZELNUT SOUFFLÉ

Leña-style hazelnut soufflé with yuzu and mint sorbet



CHOCOLATE CAKE

Creamy chocolate cake and roasted hazelnuts



APPLE TART

Apple tart with almond and cinnamon ice cream



TORTA DI ROSE

Torta di rose de la mia mamma and 2 scoops of toasted butter ice-cream

For 2 people

(We make 50 every day, blink and you will miss it)



COCKTAILS

MADAGASCAR

CORNAMENTA


MULE MULE

WHISKY SOUR DE CALABAZA 

LEÑERO 

OCASO 

MEXICA

RUBI 

PINK MARI  

VIEJO NEGRONI 

DG MARTINI 

PREHISTÓRICO

FLOR EN ASCUAS

TIRAMISÚ DE BANANA 