

# ALTAMAR

## APPETIZER

- Gilda of cockles and piparra - 8
- Natural oyster - 7
- Oyster with onion drizzle 'cop de puny' - 8
- Marinated foie with smoked eel - 9
- Caviar Imperial 000 - 130

## STARTERS

- Almadraba red tuna loin, dried, pickled and smoothed tomatoes- 29
- Baby cuttlefish with sobrasada - 30
- Razors with pickled 'rebozuelos' - 32
- 'Coca' with straciatella cheese, tomatoes, strawberries, vanilla and pistachios - 27
- Artichoke, scallop and pancetta - 26
- Salsify with cod pil-pil and mushroom sand - 27
- Beef tartare with Café de París butter and french fries - 35

## MAIN COURSE

- Loin of matured Friesian beef with piquillo peppers, diced potatoes and marrow sauce - 44
- Grilled sole with beurre blanc sauce and caviar - 40
- Grilled turbot with Lourdes water - 38
- Carré of piglet from la Dehesa Extremeña with pears and aromatics - 42

## HOUSE SPECIAL'S

- Mediterranean red shrimp rice - 34
- Scorpura stew fish broth - 38
- Lobster stuffed pasta with parmesan cheese - 36