
CONTEMPLÉ
RESTAURANTE

GASTRONOMIC MENU

STARTERS

Watermelon salmorejo with strawberry, wild asparagus and parmesan tartare, mixed in its own granita [10,13]	16
Wagyu tataki filled with caramelised onion, orange, touch of bergamot and crispy kale [2,11,13]	22
Prawn and yuzu cannelloni with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]	18
Cauliflower faux risotto, broccoli caviar and romanesco al dente [10,13]	18

MAIN DISHES

White tuna belly cooked in josper and bathed in bilbaína on a slightly spicy tomato sauce with a mild black garlic cream [7,11]	24
Josper-roasted turbot on the bone, puntalette pasta and Porcini broth with cream of sautéed green beans [1,3,5,7,10,13,14]	30
Veal cheek lacquered in teriyaki with creamy mashed potato and textured cherries [10,11,13]	24
Grilled low-temperature pigeon, kalamata olives and cucumber roll stuffed with onion chutney and ras el hanout [10,13]	32
Two-cooked aubergine sautéed in red miso, herb vinaigrette and black sesame [5,8,10,13]	22
“Acquerello” rice of pigeon in llauna with truffled mousse and garlic shoots [1,10,11]	25
1kg dry-aged premium rib-eye, pommes pont neuf and wood-roasted peppers	70

DESSERTS

Coconut and tonka bean panacotta, olive oil made from our olive trees and malibu pineapple slush [10]	9
Mellow toast, creamy bitte chocolate and rum flambéed banana [1,2,5,10,13]	9
White chocolate and matcha sponge, passion fruit cream and Yuzu gel [1,2,5,9,10,13]	9
Saffron-infused rice pudding smoked with lemon air [13]	9

Petit fours

TASTING MENU

Chef's appetizers

STARTERS

Watermelon salmorejo with strawberry, wild asparagus and parmesan tartare, mixed in its own granita [10,13]

Wagyu tataki filled with caramelised onion, orange, touch of bergamot and crispy kale [2,11,13]

Cauliflower faux risotto, broccoli caviar and romanesco al dente [10,13]

Prawn and yuzu cannelloni with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]

MAIN DISHES

White tuna belly cooked in jasper and bathed in bilbaina
on a slightly spicy tomato sauce with a mild black garlic cream [7,11]

Grilled low-temperature pigeon, kalamata olives and cucumber roll
stuffed with onion chutney and ras el hanout [10,13]

DESSERTS

Coconut and tonka bean panacotta, olive oil made from our olive trees and malibu pineapple slush [10]

White chocolate and matcha sponge, passion fruit cream and Yuzu gel [1,2,5,9,10,13]

Petit fours

80€

Per Person · VAT Included

CARTA DE VINOS WINE LIST

TINTOS RED WINE

		
Mendoza Finca Xaconero 5 23 <i>[D.O. ALICANTE]</i>		
Tarima 6 Meses Monastrell 4 20 <i>[D.O. ALICANTE]</i>		
Mendoza Estrecho 9 34 <i>[D.O. ALICANTE]</i>		
El Veneno. Pepe Mendoza 55 <i>[D.O. ALICANTE]</i>		
Corimbo I 39 <i>[D.O. RIBERA DEL DUERO]</i>		
Abadía San Quirce Reserva 55 <i>[D.O. RIBERA DEL DUERO]</i>		
Remelluri Reserva 12 49 <i>[D.O. RIOJA]</i>		

BLANCOS WHITE WINE

		
Mendoza Chardonnay 5.5 26 fermentado en barrica <i>[D.O. ALICANTE]</i>		
Condes Albarei 6.5 28 “Enxebre” Albariño <i>[D.O. RÍAS BAIXAS]</i>		
Malvasia De Sitges Blanco 34 Jane Ventura <i>[D.O. Penedés]</i>		

ROSADOS ROSÉ

		
Mendoza Rosado 4.5 19 Monastrell <i>[D.O. ALICANTE]</i>		
Muga Rosado 23 <i>[D.O. RIOJA]</i>		
La Huella De Aitana 29 Rosado Garnacha <i>[D.O. NAVARRA]</i>		

Alérgenos

- [01] Cereales con gluten
- [02] Frutos de cáscara
- [03] Crustáceos
- [04] Apio
- [05] Huevo
- [06] Mostaza
- [07] Pescado
- [08] Sésamo
- [09] Cacahuètes
- [10] Sulfitos
- [11] Soja
- [12] Altramuces
- [13] Leche
- [14] Moluscos

Allergens

- [01] Gluten
- [02] Tree nuts
- [03] Crustaceans
- [04] Celery
- [05] Egg
- [06] Mustard
- [07] Fish
- [08] Sesame
- [09] Peanuts
- [10] Sulphites
- [11] Soy
- [12] Lupin
- [13] Milk
- [14] Molluscs