



"Life is made of little moments ...  
Enjoy them as if it were the first day of the rest of yours. "

# Homage Menu

## Welcome Starters

White Prawn  
Aubergine  
Oyster  
Eel

## Undergrowth

Pine Seed/Spinach  
Strawberry  
"Marge" Asparagus  
Boar  
Rabbit

## Bell Tower

From France  
From Italy  
From Portugal  
From Algeria  
From Argentina

## Seafloor

Mussel  
Cockle  
King Prawn  
Cuttlefish

## Tuna

Parpatana  
Tuna Belly Loin  
Fin and tail  
Jaw Flesh  
Marrow

## Henhouse

Poule  
Hen  
Chicken  
Pigeon

## Citrus from Delta

## Chocolate and Carob

**Water, artisan bread and a selection from the sweets cart**

**98 € per person**  
(full table)

Wine pairing, 45 € per person

Alcoholic beverages, soft drinks and coffee not included

VAT Included

Dishes from this menu can contain allergens. Please, let our staff know if you have any intolerances or allergies at the time of taking your note.

# More than a Homage

## Welcome Starters

White Prawn  
Aubergine  
Oyster  
Eel

## Undergrowth

Pine Seed/Spinach  
Strawberry  
"Marge" Asparagus  
Boar  
Rabbit

## Bell Tower

From France  
From Italy  
From Portugal  
From Algeria  
From Argentina

## Seafloor

Mussel  
Cockle  
King Prawn  
Cuttlefish

## Elver "Cavera" style

### Tuna

Parpatana  
Tuna Belly Loin  
Fin and tail  
Jaw Flesh  
Marrow

## Henhouse

Poule  
Hen  
Chicken  
Pigeon

## Caneton

## Citrus form Delta

## Chocolate and Carob

**Water, artisan bread and a selection from the sweets cart**

**125 € per persona**

(full table)

Wine pairing, 65 € per person

Alcoholic beverages, soft drinks and coffee not included

VAT Included

# Classics Menu

## **Welcome Starters**

White prawn  
Aubergine  
Oyster  
Eel

## **Mussels and cockles with citrus brine**

Together with citrus dashi shell and varied pickles.

## **Richmans' Breakfast**

Potato truffled parmentier, Delta duck's yolk, grilled foie and candied and fried potato cillinder, washed down with meat reduction.

## **Duck rice with artichokes**

Oily rice with artichokes and duck from the Delta, a veil of aromatics, sriracha mayonnaise and different fry-ups.

## **Short ribs with "chimichurri" sauce from the Delta**

Veal rib in two different cookings, together with our version of "chimichurri" sauce as a homage to the Xerta Indians.

## **Yogurt, red berries and roses**

## **And the chocolate one**

**Water, artisan bread and a selection from the sweets cart**

**66 € por persona**

(full table)

Alcoholic beverages, soft drinks and coffee not included

VAT Included



... end the experience with a gin and tonic  
or a spirit on our terrace