



"Life is made of little moments ...
Enjoy them as if it were the first day of the rest of yours. "
Disfrútalos como si fuera el primer día del resto de la tuya."

Homage Menu

Welcome Starters

White Prawn
Aubergine
Oyster
Eel

Undergrowth

Pine Seed/Spinach
Strawberry
"Marge" Asparagus
Boar
Rabbit

Bottom of the Sea

Mussel
Cockle
King Prawn
Cuttlefish

Tuna

Parpatana
Tuna Belly Loin
Fin and tail
Jaw Flesh

Henhouse

Poule
Hen
Chicken
Pigeon

Lemon Pie

Banana Split

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

Elver "Cavera" style

Bottom of the Sea

Mussel
Cockle
King Prawn
Cuttlefish

Tuna

Parpatana
Tuna Belly Loin
Fin and tail
Jaw Flesh

Ris de Veau

Accompanied by "salsifis" candied citrus.

Henhouse

Poule
Hen
Chicken
Pigeon

Lemon Pie

Banana Split

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

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.

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