



Autumn –Winter Menu #1

3 course menu: 39,50 €

Appetizer

TAPAS

various small dishes from vegetarian to meat, served in small portions

Main course

LOUP DE MER (SEA WOLF)
excluded, spinach filling on
sweet potato ragout

OR

PAELLA VALENCIA
with poultry and
seafood

OR

VEAL STEAK
with Manchego cheese and
serrano ham in wild mushroom
sauce

OR

VEGETARIAN:
ARROZ MELOSO (ROUND GRAIN RICE)
with wild mushrooms and pumpkin tetilla cheese

Dessert

PUMPKIN GINGER MOUSSE
on fresh cheese caramelized walnuts

Autumn –Winter Menu #2

3 course menu: 44,50 €

Appetizer

Sauteed chestnuts

Pata Negra, caramelised Goat Cheese, Chicory

Main course

BLUE FISH FILLET
white wine mustard foam,
pumpkin puree

OR

WILD DUCK LICE
excluded, cowardly port wine
reduction, mashed celery

Dessert

CREAMY FIGS
Cassis -Chocolate walnut ice cream





Autumn –Winter Menu #3

4 course menu: 44,50 €

Appetizer

FIELD SALAD

with Iberian panceta and raspberry dressing

Intermediate

PAELLA

a la Boveda

Main course

ATLANTIC SKREI COD
on pumpkin puree and
blue grapes

or

VENISON FILLET
wrapped in savoy cabbage marron
mousse and cassis sauce

Dessert

WILLIAMS PEAR

in red wine with chocolate berry filling and vanilla ice cream

Autumn –Winter Menu #4

4 course menu: 52,50 €

Appetizer

CARPACIO OF ROE DEER

with wild berries Marinade ripe mountain cheese

Intermediate

FIELD SALAD

with grapes vinaigrette and fried prawns

Main course

MONKFISH
in saffron on topinambur
Peas puree

or

BEEF FILLET
with mushrooms on pumpkin
Pata negra ham gratin

Dessert

LECHEFRITA

with sweet fig and walnut ice cream

