

oben

RESTAURANT & SKYBAR

Starter

Two Kinds of Croquetas	€ 3 apiece
Iberico Ham and Porchini (Vegetarian Option)	
Brioche with Roasted Salchicha	€ 7 apiece
Potato Cream Mesclun Lettuce and Roasted Onions	
Ox Heart Tomato with Smoked Serrano	€ 16
Picual Olive Oil and Mild Chili Sauce	
"Ensaladilla Rusa"	€ 16
Potato Salad with Tuna and Mayonnaise	
Beetroot Tartar	€ 16
Avocado Apple and Balsamic-Vinaigrette (Vegetarian)	
Mixed Greens with Bonito-Filet	€ 19
Pickled Vegetables and Sprouts (Vegetarian Option)	
Two Kinds of Anchovies from Cantabria	€ 19
Onion Cream Tomato and Marinated Vegetables	
Smoked Codfish Stuffed with Ensaladilla	€ 21
Pine Nuts-Vinaigrette und Lemon-Caviar	
Roasted King Prawns	€ 24
Mayonnaise with Green Mustard und Vegetable-Pisto	
Grilled Pulpo	€ 27
Mashed Potato Cabbage und Paprika-Garlic Oil	

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From the Sea

Mini Squid with Sepia-Chip	€ 24
Braised Onions and Cabbage in Vermouth	
Clams on Creamy Rice	€ 24
Salsa Verde and White Wine	
Grilled Giant Squid with "Piquillo"	€ 34
Sriracha-Mayonnaise and Mixed Greens	
"Caldereta" with Monk Fish Cheeks	€ 32
Cockle Stew Potatoes and Bell Pepper	
Cod Fish Loin and Tempura of Mild Peperoni	€ 33
Baby Spinach and Mashed Beans	

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From the Land

Sautéed Seasonal Mushrooms with Poached Egg	€ 26
King Oyster Mushrooms and Enoki (Vegetarian)	
Braised Shank of Duroc Pork	€ 33
Grilled Fennel und Gratin	
Rack of Duroc Pork	€ 29
Juicy Gravy and Rosemary	
Sautéed Stripes of Beef Tenderloin with Sugar Snap	€ 34
Mini Carrots Potato Cream and Crispy Iberico	
Rack of Lamb with Port	€ 39
Pasta in Truffle Cream	
Tenderloin with Grilled Avocado	€ 42
Sautéed Cherry Tomatoes	
Beef Chop with Sautéed Vegetables	€ 49
Roasted Potatoes	

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DESSERT

Mango Cake € 12

Red Berries and Biscuit

Mousse of Pears € 12

Dark Chocolate Crunch

Dark Chocolate Ice Cream € 12

Broth of Dark Chocolate

Crème Brûlée € 12

Berries