
CONTEMPLÉ
RESTAURANTE

CARTA GASTRONÓMICA

ENTRANTES

| | |
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| Salmorejo de sandía con tartare de fresa, triguero y parmesano, mezclado en su granizado [10,13] | 16 |
| Tataki de wagyu relleno de cebolla caramelizada, naranja, toques de bergamota y crujiente de kale [2,11,13] | 22 |
| Canelón de langostino al yuzu con bechamel de sus cabezas al kimchee y chalotas encurtidas [1,3,10,11,13,14] | 18 |
| Falso risotto de coliflor, caviar vegetal de brócoli y romanescu al dente [10,13] | 18 |

PRINCIPALES

| | |
|--|----|
| Ventresca de bonito al josper bañada en bilbaína sobre fina salsa de tomate ligeramente picante con crema suave de ajo negro [7,11] | 24 |
| Rodaballo asado al josper con hueso, guiso de puntaletes y boletus con crema de vainas sofritas [1,3,5,7,10,13,14] | 30 |
| Carrillera de ternera lacada en teriyaki con puré de patata cremoso y cerezas en texturas [10,11,13] | 24 |
| Pichón a baja temperatura terminado a la brasa, aceituna kalamata y rulo de pepino relleno de chutney de cebolla y ras el hanout [10,13] | 32 |
| Berenjena en dos cocciones salteada en miso rojo, vinagreta de hierbas y sésamo negro [5,8,10,13] | 22 |
| Arroz “acquerello” de pichón en llauna con mousse trufado de sus interiores y ajetes tiernos josper [1,10,11] | 25 |
| Chuletón de vaca mallenca “dry aged” de 1 kg, patata puente nuevo y pimientos asados a la leña | 70 |

POSTRES (1 a elegir)

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|--|---|
| Panacotta de coco y haba tonka, aceite de oliva de nuestros olivos y granizado de Malibú piña [10] | 9 |
| Torrija melosa, cremoso de chocolate amargo y plátano flambeado al ron [1,2,5,10,13] | 9 |
| Espanja de chocolate blanco y matcha, cremoso de fruta de la pasión y gel de yuzu [1,2,5,9,10,13] | 9 |
| Arroz con leche azafranado y ahumado con aire de limón [13] | 9 |

Petit fours

GASTRONOMIC MENU

STARTERS

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|---|----|
| 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

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|---|----|
| 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 (1 to choose)

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|---|---|
| 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

MENÚ DEGUSTACIÓN

Aperitivos del chef

ENTRANTES

- Salmorejo de sandía con tartare de fresa, trigoero y parmesano, mezclado en su granizado [10,13]
- Tataki de wagyu relleno de cebolla caramelizada, naranja, toques de bergamota y crujiente de kale [2,11,13]
- Falso risotto de coliflor, caviar vegetal de brócoli y romanescu al dente [10,13]
- Canelón de langostino al yuzu con bechamel de sus cabezas al kimchee y chalotas encurtidas [1,3,10,11,13,14]

PRINCIPALES

- Ventresca de bonito al jospier bañada en bilbaina sobre
fina salsa de tomate ligeramente picante con crema suave de ajo negro [7,11]
- Pichón a baja temperatura terminado a la brasa, aceituna kalamata y rulo de pepino
relleno de chutney de cebolla y ras el hanout [10,13]

POSTRES

- Panacotta de coco y haba tonka, aceite de oliva de nuestros olivos y granizado de Malibú piña [10]
- Esponja de chocolate blanco y matcha, cremoso de fruta de la pasión y gel de yuzu [1,2,5,9,10,13]

Petit fours

80€

Por persona · IVA Incluido

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

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|--|---|---|
| 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