



Sourdough bread selection, extra virgin olive oil and olives (VG) 6

### **SNACKS**

IBERIAN HAM CROQUETTES, iberian pork lardo veil (4 units) 16

POTATO MILLE-FEUILLE, brava sauce and black garlic aioli (V) 12

COD CHURRO, peri-peri seaweed salt, and tartare sauce (4 units) 12

CANTABRIAN ANCHOVY, brioche and seaweed butter 6

“GILDA MATRIMONIO”, olives, piparra, boquerón and anchovy skewer 5

“OCTOPUS GILDA”, potato, pickled onion and smoked paprika 7

NORMANDY OYSTER NO.5, green apple and herb sauce, and caviar 9

100% IBERIAN ACORN-FED “IBÉRICOS TORREÓN” HAM, cristal bread and grated tomato 42

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### **CAVIAR**

“REAL CAVIAR” SERVED WITH BLINIS AND SOUR CREAM

BAERI 50G 125

AMUR BELUGA 50G 145

AMUR OSCIETRA 50G 145

SMOKED OSCIETRA 50G 190

ALBINO 50G 245

SUPPLEMENT 5G BAERI CAVIAR 20

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### **STARTERS**

LA CÚPULA RUSSIAN SALAD, gordal olives, piparra, and tuna belly 18

CARROT TARTARE WITH ORANGE, buckwheat, nasturtium, and carrot-ginger sauce (VG) 16

STEAK TARTARE, toasted brioche roll, pickled mushrooms, black garlic, and egg yolk 26

LEEK, tender leaf salad, mandarin, and anchovies 20

LOBSTER SALAD, cherry tomatoes, strawberries, and basil oil 28

RED TUNA TARTARE, green tomato gazpacho 24

AJOBLANCO, grapes, white prawns, and extra virgin olive oil 26

COLD CHICKPEA SALAD, piquillo peppers, organic tomato and octopus 22



### MAIN COURSES

- GNOCCHI**, lemon, parmesan, capers and toasted almonds (V) 29
- MUSHROOM RICE**, artichokes and preserved lemon (VG) 31
- TURBOT**, beans, Iberian ham confit grapefruit 40
- WILD SEA BASS**, almond pil pil, parsley oil and white asparagus 38
- ENTRECÔTE**, green peppercorn and mustard sauce and one side dish of your choice 46
- LAMB SHOULDER**, spinach, apple and chard 40

### TO SHARE

**OCTOPUS RICE** 74  
turnip tops, and peri-peri oil

**THE PALACE BEEF WELLINGTON** 86  
Iberian ham, chard, and Sherry wine sauce

### SIDE DISHES

**HOMEMADE FRIES** 8  
saffron aioli (V)

**GREEN ASPARAGUS** 9  
romesco sauce (VG)

**WHITE RICE** 6  
bay leaf and garlic (VG)

**HERITAGE TOMATO SALAD** 6  
extra virgin olive oil (VG)

**SEASONAL ROASTED VEGETABLES** 9  
garlic, thyme and fresh herbs (VG)

**GREEN SALAD** 8  
honey and mustard dressing (V)

VG – Vegan, V – Vegetarian

The raw fish that is used in our dishes is previously frozen, as established by the current legislation for the prevention of anisakis (R.D. 1021/2022).

Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

If you have any allergies or food intolerance, a menu with allergens is at your disposal.

Take away containers are provided by the establishment for customers wishing to take their meal to-go.

We are committed to sourcing sustainable seafood and locally grown produce whenever possible.

The coffee and tea we serve are sourced from sustainable farming.

According to local law alcohol consumption by persons under 18 years of age is prohibited.

Prices with VAT included. Prices in Euros.