



THE OBSERVATORY

LIFESTYLE LOUNGE

Horario: de martes a sábado 20:30-23:30h (última orden 23:15h)

Hours: Dinner Tuesday to Saturday 8:30 p.m - 11:30 p.m. (last order 11:15 p.m.)

Entrantes / Starters

<i>Ensalada de papaya, avellana, shimenji y salsa de ostras</i>	2, 3, 5, 8, 11, 12, 13, 14	14
<i>Papaya salad with hazelnut and shimenji mushrooms with oyster sauce</i>		
<i>Tomate en texturas, cecina ahumada, brotes frescos y aliño de cereza</i>	14	16
<i>Tomate in texturas with smoked cured beef, fresh sprouts and cherry dressing</i>		
<i>Terrina casera de txangurro, pan de cristal y alioli verde de ajo asado</i>	2, 3, 4, 8, 11, 13	14
<i>Homemade spider crab terrine with crystal bread and roasted green garlic alioli sauce</i>		
<i>Flor de alcachofa rellena de guiso de calabaza y curcuma</i>	5, 14	12
<i>Artichoke heart with pumkin stew and turmeric tuile</i>		
<i>Dados atún marinado sobre carpaccio de pepino, esparrago verde y tomate seco</i>		15
<i>Marinated tuna cubes on cucumber carpaccio with green asparagus and sun-dried tomato</i>		
	5, 11, 12, 14	
<i>Terrina de foie, queso de cabra y mango</i>	4, 13, 14	22
<i>Foie terrine with goat cheese and mango</i>		
<i>Risotto de setas y crumble de aceituna</i>	4, 13, 14	21
<i>Mushroom risotto with olive crumble</i>		

Principales / Main dishes

<i>Salmón a baja temperatura, bearnesa con encurtidos y wok de verduras</i> <i>Low temperature cooked salmon with stir-fry wok vegetables and pickles in béarnaise sauce</i>	3, 11, 12, 13, 14	26
<i>Berenjena a baja temperatura al baba ganoush con crema fresca y lima</i> <i>Low temperature cooked aubergine with baba ganoush, crème fraîche and lime</i>	1, 13	15
<i>Corvina con curry rojo de langostinos y pak choi</i> <i>Meagre fish (stone bass) with prawn red curry and pak choi</i>	5, 8, 11, 12, 14	28
<i>Canelón de rabo de toro y boletus con bechamel trufada</i> <i>Oxtail and boletus cannelloni with truffled béchamel</i>	4, 5, 10, 13, 14	25
<i>Pollo de corral jugoso con huancaína y quinoa tricolor con verduras</i> <i>Free-range chicken breast with huancaína sauce, tri-color quinoa and vegetables</i>	12, 13, 14	25
<i>Solomillo de ternera, patata ratte y ensaladita de manzana ácida</i> <i>Beef tenderloin with ratte potatoes and sour green apple salad</i>	14	34

Postres / Desserts

<i>Tarta de queso con crumble de parmesano y helado de manzana asada</i> <i>Cheesecake with Parmesan cheese crumble and roasted apple ice cream</i>	4, 5, 13	9
<i>Nuestro tiramisú</i> <i>Our tiramisu</i>	3, 5, 13	9
<i>Piña asada al ron con espuma de coco</i> <i>Roasted pineapple with rum and coconut foam</i>	13, 14	9
<i>Pulpo pasión de chocolate, bizcocho cremoso de cacao y dulce al ajo negro</i> <i>Octopus chocolate passion with creamy cocoa sponge cake and sweet black garlic</i>	3, 5, 13	9



