THE OBSERVATORY

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

Tiradito de lubina con leche de tigre de naranja, remolacha encurtida y arroz crujiente 16
Sea bass tiradito with orange leche de tigre, pickled beetroot and crispy rice
4

Steak tartar con maíz asado y helado de wasabi 18
Steak tartare with roasted corn and wasabi ice cream
1, 3, 6, 7, 8, 10, 12

Terrina casera de txangurro, pan de cristal y alioli verde de ajo asado 14
Homemade spider crab terrine with crystal bread and roasted green garlic aioli sauce
1, 2, 3, 4, 7, 14

Flor de alcachofa rellena de guiso de calabaza y cúrcuma 12
Artichoke heart with pumpkin stew and turmeric tuile
8, 12

Dados de atún marinado sobre carpaccio de pepino, espárrago verde y tomate seco 15
Marinated tuna cubes on cucumber carpaccio with green asparagus and sun-dried tomato
4, 6, 8, 12

Terrina de foie, queso de cabra y mango 22
Foie terrine with goat cheese and mango
1, 7, 12

Risotto de setas y crumble de aceituna 21
Mushroom risotto with olive crumble
1, 7, 12



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PRINCIPALES
MAIN DISHES

Salmón a baja temperatura, salsa bearnesa con encurtidos y wok de verduras 26
Low temperature cooked salmon with stir-fry wok vegetables and pickles in béarnaise sauce
3, 4, 6, 7, 12

Berenjena a baja temperatura al baba ganoush con crema fresca y lima 15
Low temperature cooked aubergine with baba ganoush, crème fraiche and lime
7, 10

Corvina con curry rojo de langostinos y pak choi 28
Meagre fish (stone bass) with prawn red curry and pak choi
2, 4, 6, 8, 12

Canelón de rabo de toro y boletus con bechamel trufada 25
Oxtail and boletus cannelloni with truffled béchamel
1, 7, 8, 9, 12

Pollo de corral jugoso con salsa huancaína y quinoa tricolor con verduras 25
Free-range chicken breast with huancaina sauce, tri-color quinoa and vegetables
6, 7, 12

Solomillo de ternera, patata ratte y ensaladita de manzana ácida 34
Beef tenderloin with ratte potatoes and sour green apple salad
12

POSTRES
DESSERTS

Tarta de queso con crumble de parmesano y helado de manzana asada 9
Cheesecake with Parmesan cheese crumble and roasted apple ice cream
1, 7, 8

Nuestro tiramisú 9
Our tiramisu
3, 7, 8

Piña asada al ron con espuma de coco 9
Roasted pineapple with rum and coconut foam
7, 12

Pulpo pasión de chocolate, bizcocho cremoso de cacao y dulce al ajo negro 9
Octopus chocolate passion with creamy cocoa sponge cake and sweet black garlic
3, 7, 8

1 GLUTEN GLUTEN
2 CRUSTÁCEOS CRUSTACEANS
3 HUEVOS EGGS
4 PESCADO FISH
5 CACAHUETES PEANUTS
6 SOJA SOY
7 LÁCTEOS DAIRY
8 FRUTOS DE CÁSCARA TREE NUTS
9 APIO CELERY
10 MOSTAZA MUSTARD
11 GRANOS DE SÉSAMO SESAME SEEDS
12 DIÓXIDO DE AZUFRE Y SULFITOS SULPHUR DIOXIDE AND SULPHITES
13 ALTRAMUCES LUPINS
14 MOLUSCOS MOLLUSCS
15 VEGANO VEGAN