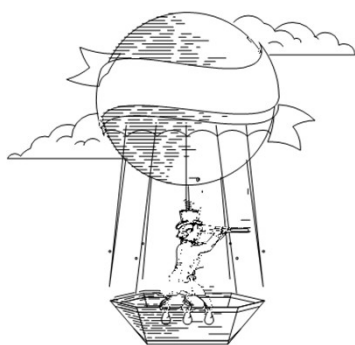




THE OBSERVATORY

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, brotes frescos y vinagreta de frambuesa</i>		16
<i>Tomatoes in different textures with cecina (cured beef), fresh sprouts and raspberry vinaigrette</i>		
	14	
<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, estofado de pulpo y pan de miel</i>	4, 11	15
<i>Artichoke flower with octopus stew and honey spice bread</i>		
<i>Terrina de foie, queso de cabra y mango</i>	4, 13, 14	22
<i>Foie terrine with goat cheese and mango</i>		
<i>Puerro confitado y patata crujiente con crema de berenjena asada, salsa holandesa y anacardo tostado con cúrcuma</i>	5, 13, 14	12
<i>Leek confit and crispy potatoes with roasted aubergine cream, hollandaise sauce and roasted cashew with turmeric</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>	3, 11, 12, 13, 14	26
<i>Low temperature cooked salmon with stir-fry wok vegetables and pickles in béarnaise sauce</i>		
<i>Berenjena a baja temperatura al baba ganoush con crema fresca y lima</i>		15
<i>y aceite templado de vainilla</i>	1, 13	
<i>Low temperature cooked aubergine with baba ganoush, creme fraiche and lime</i>		
<i>Rodaballo al aroma de brasas, mojo verde, ensalada de hinojo y cremoso de apio</i>		28
<i>Turbot with grill aroma, green Mojo sauce, fennel salad and creamy celery</i>	11, 13, 14	
<i>Canelón de rabo de toro y boletus con bechamel trufada</i>	4, 5, 10, 13, 14	25
<i>Oxtail and boletus cannelloni with truffled béchamel</i>		
<i>Pollo de corral jugoso con huancaína y quinoa tricolor con verduras</i>	12, 13, 14	25
<i>Free-range chicken breast with huancaína sauce, tri-color quinoa and vegetables</i>		
<i>Solomillo de ternera, patata ratte y ensaladita de manzana ácida</i>	14	34
<i>Beef tenderloin with ratte potatoes and sour green apple salad</i>		

Postres / Desserts

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

