

# MURRI

## 01. MENU

Snacks

Anchovies, parsnip, bread

Baby Cuttlefish, foie and Iberian stock

Red tuna in marmitako broth

Mogote (Iberian pork), salsifi, dry chestnut pesto and wild rucola

Grilled pears, tonka beans, saffron and Spanish lavender

*\*Only available for the whole table*

45€ (VAT included). Wine pairing + 20€

## 02. TASTING MENU

Snacks

Pickled and roasted vegetables in mussel marinade

Bonito, sweetbread, asparagus and black cardamom dashi

Wild mushroom, ovenroasted pepper and bagna cauda

Fish of the day, tendons gianduja

Rice with fattened hen and black truffle

Roasted fattened hen with lobster stock

Fruit ceviche, sesame and aji

*\*Only available for the whole table*

55€ (VAT included). Wine pairing + 25€

## 03. MURRI MENU

Snacks

Pickled and roasted vegetables in mussel marinade

Anchovies, parsnip, bread

Cuttlefish, foie and Iberian stock

Wild mushroom, artichokes, ovenroasted pepper and bagna cauda

Fish of the day, tendons gianduja

Rice with fattened hen and black truffle

Roasted fattened hen with lobster stock

Fruit ceviche, sesame and aji

Grilled pears, tonka beans, saffron and Spanish lavender

*\*Only available for the whole table*

*\* This menu will be available until 15:00 h. during lunch service and until 22:30h. during dinner service*

70€ (VAT included). Wine pairing + 35€

## WEEKLY MENU

Snacks

Pickled and roasted vegetables in mussel marinade+ Wild mushroom, ovenroasted pepper and bagna cauda  
Main course to choose: Rice with baby squid or sea bass, udon and chards or beef tenderloin steak tartar

30€ (VAT included)

*\* Tuesday to Friday, except holidays*