






















illusions















To share

	Iberian ham Sánchez Romero Carvajal with crystal bread	23€
	Lentil and roots salad on the grill	9,5€
	Mackerel tiradito cured with passion tiger milk and sweet potato	11,5€
   	Beef carpaccio rolled with Parmesan crumble and truffle vinaigrette	12,75€
	Terrine of foie micuit whit chartreuse and sweet chestnut	16€
  	Patatas bravas with malt crumble	7,5€
	Grilled zamburiñas with bergamot gel	14,5€
	Egg souse vide with truffled potato foam, seasonal mushrooms and Iberian bacon	12,5€











Starters

	Tomato tartare Il-lusions	13,5€
   	Steak tartar on beef marrow	16€
 	Pumpkin cream with egg souse vide, grilled prawn and green oil	10,5€
   	Red prawn ravioli with seafood bisque and hazelnut	15€
  	Mini Wild boar cannelloni in two sauces	13,5€
	Bread service Classic, corn and spelled	1€
	Gluten free bread service Classic	1,5€

Meats

  	Iberian secret grilled on truffled cauliflower puree, critics and their aromas	16,5€
 	Crispy cannelloni of beef oxtail with sauce of its juices	16,5€
 	Grilled pork feather with violet potato puree and mini vegetables	16,5€
 	Beef tataki with foie foam	18,5€
  	Beef cheek souse vide with grilled pumpkin puree and pistachios	19,5€
	Grilled duck magret with pear chutney and red fruit sauce	18,5€
	Grilled xuletón	39€

























Fish

  	Grilled turbot with black olive mayonnaise and sautéed tomato with thyme	17,5€
 	Filleted sea bream with autumn purees, sautéed with quinoa and walnuts	15,5€
 	Red mullet sous vide with potato and celery cream and acid apple salad	17,5€
 	Cod souse vide with hot aioli cream	18,5€
	Grilled meagre with piparras vinaigrette, emulsion of its bones and mini vegetables	17,5€

Check with restaurant staff for allergies and intolerances.

 Lupins	 Dried fruit	 Molluscs	 Soy
 Celery	 Gluten	 Mustard	 Sulfites
 Peanuts	 Eggs	 Fish	
 Crustaceans	 Dairy	 Sesame	

Desserts

  	Our version of Lemon pie	6€
	Citrus with white chocolate foam	6€
   	Dark chocolate coulant	6€
	València water textures	6€
   	Chocolate textures	7€
 	Fruit pot with yogurt foam and Oreo crumble	6€
  	Hot corn cake, dulce de leche sauce and peanut ice cream	6€
  	Pears with wine with aerated cinnamon cake and Chantilly	6€
   	Creamy cheesecake	6,5€



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