





















illusions



















To share

	Cold lentil salad with avocado and mango vinaigrette	9,5€
	Tomato salad with burrata, pistachio pesto and truffle vinaigrette	12,5€
 	Iberian ham Sánchez Romero Carvajal with crystal bread	25€
	San Filipo anchovies	18€
	Ration of crystal bread with tomato	4,5€
 	Cured mackerel tiradito with passion tiger milk and sweet potato	11,5€
    	Beef carpaccio rolled with parmesan crumble and pistachio vinaigrette	13,25€
 	Foie gras terrine with Chartreuse and sweet chestnut	17€
 	Tomato tartar Illusions	14€
   	Steak tartare on beef marrow	16€
	Foie suplement	1€
	French fries suplement	4€
 	Salmorejo with white prawn tartar	10,5€
  	Patatas bravas with malt crumble	8€
	Grilled zamburiñas with bergamot gel or Creole sauce	15,5€
   	Red prawn ravioli with seafood sauce and hazelnut	15€
	Oysters	
 	Bloody Mary oyster	4,5€
	Natural oyster	3,75€
 	Passion oyster	4,5€
	Bread service <i>Classic, corn, spelled</i>	1€
	Gluten-free bread service <i>Classic</i>	1,5€









Fish

 	Grilled turbot with black olive mayonnaise and sautéed tomato with thyme	18,5€
  	Sea bream filleted with summer puree, sautéed quinoa and walnuts	16€
   	Red Mullet sous vide with potato and celery cream and apple salad	17,5€
	Cod sous vide with allioli cream	18,5€
	Grilled meagre with piparras vinaigrette, emulsion of its bones and mini vegetables	17,95€
    	Glazed bluefin tuna tataki with avocado cream and wasabi mayonnaise	18,5€
   	Grilled octopus with baby potato, prawn mayonnaise and pickle	18,5€



























Meats

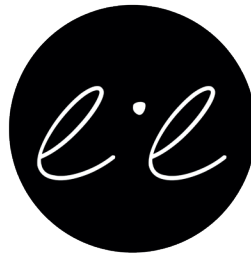
   	Iberian secret grilled on truffled cauliflower puree, critics and local herbs	17€
 	Grilled pork feather with purple potatoes pure and mini vegetables	16,5€
  	Beef tataki with foie foam, truffle mayonnaise and summer vegetables	18,5€
 	Beef cheek sous vide with grilled pumpkin puree and pistachios	19,5€
 	Grilled duck breast with pear chutney and red fruit sauce	19,5€
	Grilled beef steak	45€
   	Whole chicken glazed with creamy potato pure, sautéed vegetables and gravy sauce (2 people) Finished on table	34€

Check with the 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 fruits with white chocolate foam and passion	6€
   	Dark chocolate coulant	6€
	Valencia water in textures	6€
   	Chocolate textures	7€
 	Fruit pot with yoghurt foam and Oreo crumble	6€
   	Hot corn cake, dulce de leche sauce and peanut Ice Cream	6€
  	Cream cheese cake	6,5€
 	Coconut pannacota	6,5€
  	Our version of the mojito on a plate	7€



Il.lusions Restaurant

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