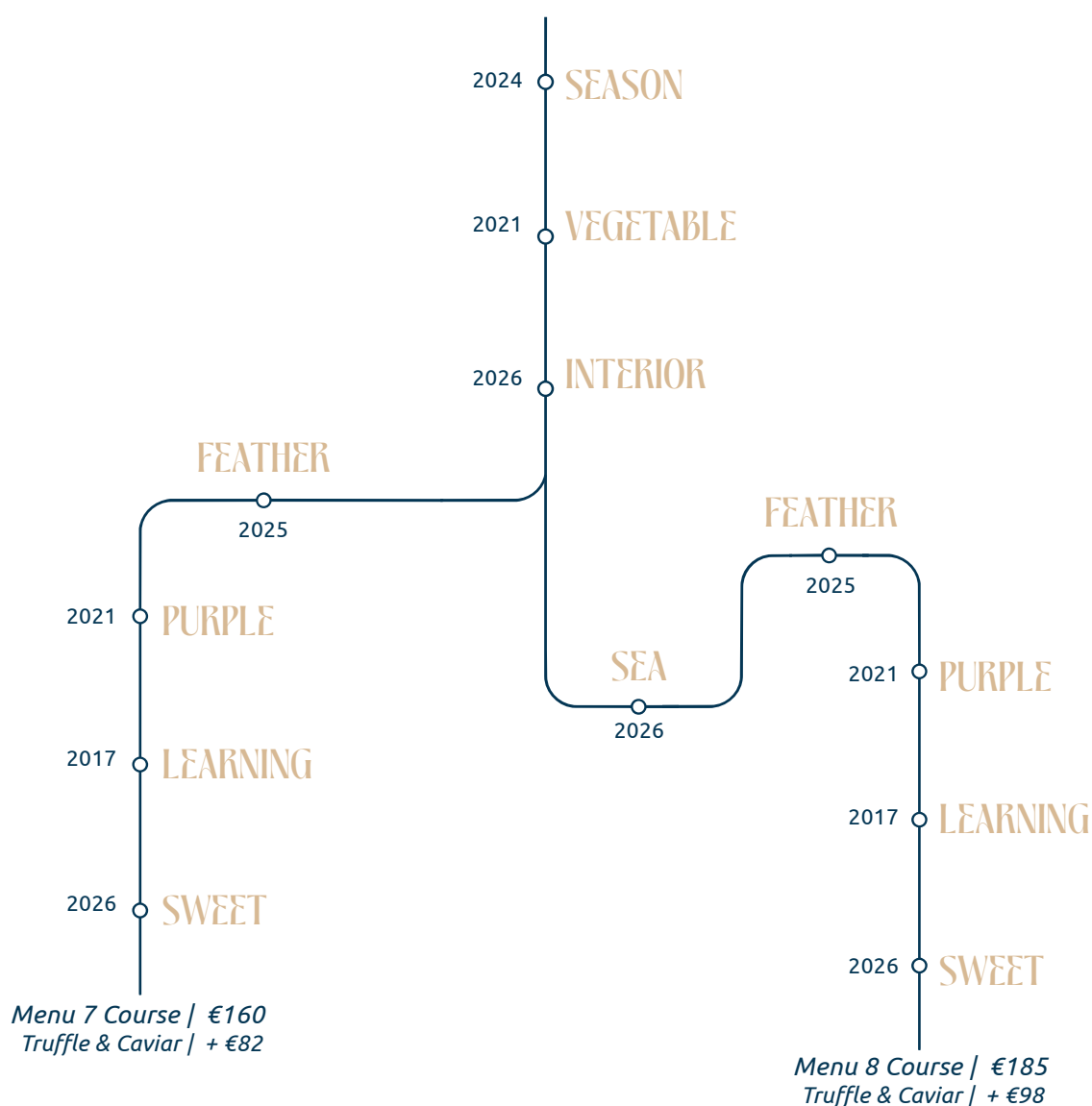


Cloud 9

THE DAVID YÁRNOZ

CLASSICS AND EVOLUTION



*Allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Lactose 8. Nuts 9. Celery
10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

CLASSICS AND EVOLUTION

This menu is the best expression we can offer of our way of understanding cuisine. More than ever, our commitment to local products and suppliers is the main protagonist of the sequence of dishes you have just enjoyed.

This concludes your journey through the history and flavors of our home. Thank you for joining us on this voyage through the cuisine of balance.

David Yárnoz

And the entire Molino de Urdaniz team

Season

CREAMY TOMATO SOUP, basil and strawberries.

Vegetable

SMOKED SARDINES AND ANCHOVIES ROYAL, snow peas, borage and parsnip.

Interior

SWEETBREAD, lettuce and caviar.

Sea

RED LOBSTER, “beurre blanc” and caviar.

Feather

PIGEON BREAST and seasonal mushrooms.

Purple

BLUEBERRIES, beetroot and pine nuts.

Learning

BLACK GARLIC MISO ICE CREAM, hazelnut, citrus and koji.

