

Love at first bite

COCA BREAD MASSAGE WITH VINE TOMATO AND VIRGIN OLIVE OIL
2,90€

KNIFE CUT IBERIAN HAM 100% ACORN-FED PIGS (60 G)
15,50€

SEASONAL RUSSIAN SALAD WITH TUNA BELLY
7,00€

CRISPY CHICKEN SALAD WITH CREAM CHEESE, PEAR AND HAZELNUT VINAIGRETTE
10,70€

ROASTED AUBERGINE WITH GRILLED PORCINI MUSHROOMS, DASHI REDUCTION AND WASABI SPROUTS (VEGAN)
10,70€

SEASON'S RUSTIC SPICY POTATOES "BRAVAS"
6,70€

ROASTED CHICKEN CROQUETTES WITH HERBS
8,00€

EIXAMPLE "BOMBA" FILLED POTATO BALL WITH BLACK GARLIC CREAM AND CHIPOTLE EMULSION (VEGAN)
6,70€

FRIED EGGS WITH SEASONAL MUSHROOMS, POTATO CHIPS AND HAM SALT
10,40€

JUICY OPEN OMELETTE OF RED PRAWN MICUIT AND ITS EMULSION
11,00€

MALLORCA SANDWICH WITH FENNEL AND GRANNY SMITH SALAD (VEGAN)
11,00€

SEASON'S ORGANIC BEEF STEAK TARTARE WITH SMOKED BUTTER
15,80€



Rice Rice baby

**Prize per person*

CREAMY RICE WITH PRAWNS AND CARPACCIO
15,00€

CARNAROLI RICE RISOTTO WITH PORCINI MUSHROOMS AND PUMPKIN (VEGAN)
16,00€

FISH PAELLA WITH CUTTLEFISH, MUSSELS, LANGOUSTINE AND RED PRAWNS
18,70€

SEASON'S BROTHY LOBSTER RICE
29,00€

Sequels that are always worth a try

ORANGE HEURA (PLANT-BASED MEAT) WITH SWEET POTATO AND CHINESE SPRING ONION (VEGAN)
12,80€

CHICKEN COOKED AT LOW TEMPERATURE WITH SWEET CORN CREAM, BANANA AND LIME CHICKEN DEMI-GLACE
13,00€

TRUFFLED POULARDE CANNELLONI WITH MILD CHEESE BECHAMEL SAUCE AU GRATIN
11,90€

GRILLED SCALLOPS WITH TERIYAKI SAUCE, EDAMAME AND KALAMATA OLIVE CANDY BASE
16,00€

STEWED BABY OCTOPUS WITH CHOCOLATE KIMCHI AND CREAMY CELERIAC
14,00€

PULLED PORK TACOS WITH AVOCADO EMULSION AND PICO DE GALLO
11,70€

CHILI TACOS WITH AVOCADO EMULSION AND PICO DE GALLO (VEGAN)
11,70€

OXTAIL BURGER IN BRIOCHE BUN WITH IDIAZABAL CHEESE AND PORT WINE REDUCTION
13,70€

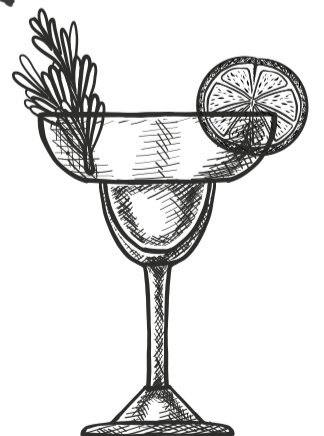
VENISON MEAT WITH JÄGERMEISTER DEMI-GLACE AND PUFFED BREAD
17,00€

SEASON'S MARMITAKO MADE WITH BLUEFIN BALFEGO TUNA
19,50€

FRIESIAN BEEF TENDERLOIN WITH WRINKLED POTATOES AND ROASTED PEPPERS (CHOICE OF SAUCE, GREEN MOJO, HARISSA, GARLIC CONFIT ALIOLI)
29,00€

We mix up cocktails

Our master bartenders have created a unique range of classically inspired cocktails with a signature twist for Season.



This restaurant has an **allergen menu**



Endings full of love

DARK CHOCOLATE TRUFFLES
WITH POMEGRANATE COULIS

€7,00 ⓘ

FRENCH TOAST WITH BAILEYS
CREAM AND VANILLA MOUSSELINE

€7,00 🌾🥚🍷🍷🍷

CHEESECAKE WITH WHITE
CHOCOLATE, YUZU AND RED
BERRIES

€7,50 🌾🥚🍷🍷

FLAKY MILLE-FUILLE CHOCOLATE
WITH SALTED CARAMEL AND
HAZELNUTS

€7,50 🌾🥚🍷🍷

ORGANIC MADAGASCAR VANILLA
CUSTARD WITH MANGO SORBET
AND CREAM SPONGE

€7,50 🥚🍷

BEEF TEXTURES WITH GRANNY
SMITH SORBET **VEGAN**

€7,50 🌾

MOJITO ICE CREAM (WITH
ALCOHOL) **VEGAN**

€6,50

KEFIR AND LIME ICE CREAM

€6,50 ⓘ

EMERALD PISTACHIO ICE CREAM

€6,50 ⓘ

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GLUTEN



CEREALS



NUTS



FISH



SOYA



SESAME



PEANUTS



CRUSTACEOS



EGGS



MOLLUSCS



MILK



MUSTARD



SULPHITES



LUPINS



CELLERY