



Mood Food Letter

**MOOD
FOOD**

All prices listed below are in euros and include VAT.

All dishes are indicated by allergens. Below we detail the list of allergens.

1. 🍎 Frutos de cascara
2. 🌱 Granos de sésamo
3. 🥒 Apio
4. 🥜 Cacahuete
5. 🥚 Huevo
6. 🥛 Leche
7. 🦀 Crustáceo
8. 🐚 Moluscos
9. 🐟 Pescado
10. 🥒 Soja
11. 🌿 Mostaza
12. 🌱 Altramuz
13. 🍷 Gluten
14. ⚠️ Sulfitos

Our restaurant follows all health regulations regarding COVID-19.
Access to kitchens is strictly limited to our staff.

"Mossets" (unit)

Smoked eel croquette in (all i pebre) and all i oli of burnt garlic 3,20

(5, 6, 9, 13, 14)

Vegetable roll with kimchi red cabbage and spicy creamy 8

(5,13)

Our foie scallop teaspoon 5.5

(8)

"Share"

Our Fine Bread 3.5

(13)

Crispy duck salad with lombard kimchi cabbage, titaina and mahonesa hoisin 17

(5, 10, 14)

Matured Galician blond cow picaña carpaccio with pickle pâté (reminiscent of steak tartare 21

(9,14)

"To finish "

Bouillabaisse of red mullet with beluga lentil 27

(5,9,10)

Cod tataki with its pil pil and calçots 22

(9)

Grilled wild tuna belly with its juice and beans Ferraura 27

(9,14)

Suckling lamb chops with seasonal mushrooms 26

(14)Tasting of Asturian Cow of 13 years and 48 days of maturation with garnish 42

"Desserts"

Our torrija with pistachio ice cream and creamy roasted pumpkin 7,50

(1, 5, 6, 13)

Chococremaet (chocolate dessert) 7

(6,13, 14)

Refreshing dessert: Spicy mango foam, natural fruit, raspberry powder and creamy citrus 7

(5, 6)

Our chocolate and hazelnut truffles 2.50 unit

(1,6)

"Glasses of sweet wine"

SORTE SOUTO 2011 9.80

Uva Godello.Vendimia tardía. Viñedo de O Bolo Rafael Palacios D.O. Valdeorras

SITTA PEREIRAS 2022 6

Uva Albariño, vino blanco dulce natural ecológico. Bodega Attis (Rias Baixas)

BERMEJO 5

Uva Malvasía volcánica. Naturalmente dulce. D.O. Lanzarote

MALVASIA AROMATICA NATURALMENTE DULCE 7

Uva Malvasía. Selección de cepas viejas del pago de Llanos Negros. La Palma

PEDRO XIMÉNEZ JUAN PIÑERO 5

Uva Pedro Ximénez D.O. San Lucar de Barrameda Cádiz.

QUINTA DO CRASTO RUBY FINEST RESERVE PORTO 3,5

Uva Variedades autóctonas de viñas viejas D.O. Douro (Portugal).

J.H. ANDRESEN 10 AÑOS WHITE PORTO 5

Uva Malvasía Fina, Còdega de Larinho, Rabigato, Arinto. Enólogo Alvaro Van Zeller. (Portugal)

MOSCATEL ALAMBRE 5 AÑOS 3,5

Uva Moscatel D.O. Setúbal. Enólogo José María da Fonseca

MOSCATEL ALAMBRE 20 AÑOS 8

Uva Moscatel. Arinto, Malvasía y Boais D.O. Setúbal. Enólogo José María da Fonseca

MOSCATEL ORIGEN 7

Uva Moscatel de Alejandría. Pequeñas Producciones. Pepe Mendoza. Alicante

JORGE ORDOÑEZ & CO VICTORIA N°2 5

Uva Moscatel .D.O. Málaga

JORGE ORDOÑEZ & CO VICTORIA N°3 9

Uva Moscatel .D.O. Málaga

"Rice, Mellow rice and Fideuàs"

RICE AND FIDEUAS WILL BE MADE ONLY IN THE FOOD SERVICE (13.30-16.00)

(The rice dishes are full table. The price is per serving. Rice is at least for two people)

Valencian paella with free-range chicken and rabbit (on request) 17

Scallop rice, foie gras and boletus 19.5

(7, 8, 9, 14)

Monkfish and prawn senyoret rice 18

(7, 9, 14)

Rock fish rice and molluscs 20

(7,8, 9)

Red Prawn Rice, cuttlefish, garlic and snow peas 22

(7,8,9)

Mellow rice with cod, pumpkin and cauliflower 19.50

(8,9)

Monkfish and red prawn fideuà 20.50

(7, 8, 9)

Fideuà of ropa vieja with sweet ball and lime mayonnaise 19

(1, 5, 6,13)

"Spoon dishes (on request)"

Cod Stew with potatoes 23

(9)

Rubio stew (rock fish) 25

(9)

Fresh Asturian beans with foie gras (depending on the market)

Olleta de la Yaya (beef stew and seasonal vegetables) 23

(14)

"Chef's Suggestions"

Units

Lamb croquette 5.5

(13)

Potato stuffed with cod brandade 5

(9)

Pitu Caleyá (Asturian chicken) ravioli with creamy soy 7.50

(13)

To Share

Anchovies with Iberian bacon (3 Unit) 15

(9)

Beef jerky with Asturian cheese 20

(6)

Salad base, cuttlefish stew and breadcrumbs 18

(5,6,8,13)

Wild bluefin tuna tartare with creamy pine nuts 23

(1,9,13)

Sautéed mushrooms with beef jerky 24

To Finish

Iberian pork feather with sautéed asparagus 23