



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)

Galician Beef Carpaccio 14 years and 59 days of maturation with pickle pâté (reminiscent of steak tartare 27

(5,9,14)

"To finish "

Fish Stew (Redfish, Grouper, Viceroy, Sea Bream) 24
(1,9,14)

Grilled wild tuna belly with its juice and beans Ferraura 29
(9,14)

Steamed Grouper – Courgette Pesto – Vegetable Tartare 29.80
(1,9)

Suckling Lamb Chops with Shallot, Bobby Bean and Lamb Juice 27
(14)

Acorn-fed Iberian pork and asparagus 27
(14)

Tasting of Asturian Cow of 13 years and 48 days of maturation with
garnish 45

"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)

MALVASIA AROMATICA NATURALMENTE DULCE 7

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

BERMEJO 5

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

DON PX 2002 7

Uva Pedro Ximénez Bodega Toro Albalá.D.O. Montilla-Moriles

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)

Lobster senyoret rice 29

(7,9)

Red Prawn Rice, cuttlefish, garlic and snow peas 22

(7,8,9)

Acorn-fed Iberian Pork Mogote Rice with Wild Asparagus 22

(14)

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"

Seafood and fish zarzuela (Redfish, Grouper, Viceroy, Sea Bream, Prawn and Norway Lobster) 27

(1,7, 8, 9, 14)

"Chef's Suggestions"

Units

Lamb croquette 5.5

(13)

Lobster ravioli and its creamy 9

(7,13)

Mini zucchini, beef jerky and cream cheese Pría Picón 7.5

(6,13)

Tomato sponge with candied wild bluefin tuna belly 9

(9,13)

Grilled white asparagus, pil pil sauce and red prawns from Dénia with garlic
14

(7,9)

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)

Our Valencian Espenecat (flame-grilled aubergine, creamy roasted pepper and cod belly brandade) 18

(9,10,13)

Sautéed mushrooms (Marzuelo) - White Prawn – Garlic Creamy 28

(7)

Wild asparagus - Mojama (Dried Tuna) – Cured Egg Yolk 25

(5,9)

Gamoneu de Onís Asturias cheese, apple quince and nuts 20

(1,6)

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