

# Aíre

GASTRONOMÍA **MEDITERRÁNEA**

The tasting menus are the best expression of our work,  
but if you want to eat a la carte can choose from dishes marked with price.  
These menus will be served for the whole table.

We have information about allergens if needed.

# Aire

GASTRONOMÍA MEDITERRÁNEA

## MENU | Mediterranean Air | 50 €

Four bites from Iberia

Extra Virgin Olive Oil

Valencian Salad / 14 €

Cured Ginger Salmon, Avocado, Apple & Rocket  
Salad / 14 €

Hake Cooked at 60°, Almond & Coconut Milk,  
Basil Garlic / 24 €

Refreshing Foam

The Lamb that wanted to be a Kebab / 24 €

Surprise Omelette / 9 €

Petit Fours

Only at lunch time

Rock Fish Rice with  
Shrimp & Baby Squid

18 €

Wine  
pairing

25 €

Selection  
of cheeses

10 €

# Aire

GASTRONOMÍA MEDITERRÁNEA

## MENU | Infinite Paths | 75 €

Four bites from Iberia

Extra Virgin Olive Oil

Valencian Salad

Marinated Sardines, Red Pepper & Lemon Curd / 12 €

Cured Ginger Salmon, Avocado, Apple  
& Rocket Salad / 14 €

Socarrat / 8 €

Red Mulet with its Jus, Spicy Milk & Herbs  
from our garden / 28 €

Refreshing Foam

Galician Beef Tartare / 18 €

Duck with Hoisin Jus, Leek, Sweet Potato  
& Orange / 25 €

Fruit Salad in Textures / 9 €

Vanilla & Flowers / 9 €

Petit Fours

Wine  
pairing

35 €

Selection  
of cheeses

10 €



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## SELECTION OF CHEESES

### **MORBIER**

Milk Cow Cheese in the Jura region in France. It is easily recognized by the black layer of ash that separate the dough horizontally in the middle.

### **AFUEGA'L PITU**

Made from cow's milk Friesian breed native of Asturias. Its reddish color is due to Paprika.

### **PECORINO MOLITERNO AL TARTUFO**

Sheep's milk cheese produced on the island of Sardinia. Aged for 8 months time. Injected with truffle pasta.

### **TORTA DE ZAMORA**

Creamy cheese made from raw sheep's milk.

### **CABRALES**

It is a blue cheese of great character. The milk used for processing, obtained exclusively from the herds of cows, sheeps and goats registered with the Protected Designation of Origin.

### **LA CUEVA DE LLONÍN**

Cheese made in the Asturian town of Allés with cow's milk. Creamy texture and great character.

### **MUNSTER**

French cheese made from cow's milk originating from the slopes of the Vosges. Semi soft cheese with a subtle flavor.

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## SWEET WINES

	BOTTLE	GLASS
<b>SAN EMILIO</b> Pedro Ximenez, D.O.P. Jerez-Xérès-Sherry.	31 €	7 €
<b>ENRIQUE MENDOZA MOSCATEL DE LA MARINA</b> Moscatel de Alenjandría, D.O.P. Alicante.	22 €	4 €
<b>CASTA DIVA COSECHA MIEL</b> Moscatel, Vino Dulce de la Marina Alta.	28 €	5 €
<b>RECÓNDITA ARMONIA</b> Monastrell, Vino Dulce de la Marina Alta.	28 €	5 €
<b>EL GRIFO CANARI</b> Malvasía, D.O.P. Lanzarote.	46 €	10 €
<b>NOVAL RUBY</b> Tinta Roriz, Tinta Barroca, Touriga Franca, Douro Porto.	23 €	5 €
<b>NOVAL OLD TAWNY 10 AÑOS</b> Tinta Roriz, Tinta Barroca, Douro Porto.	41 €	9 €