

EXÓTICO

14.02.2025 Y 15.02.2025

STARTERS

SEA URCHIN WITH PRAWN TARTAR AND BELUGA CAVIAR

LOBSTER TARTAR WITH FLAMED ASPARAGUS WITH A VEIL OF RICE PAPER AND SPICY MAYO.

HOMEMADE FOCCACIA WITH CECINA AND CRUNCHY CARAMELISED FOIE ACCOMPANIED BY CARAMBOLA AND KUMKUAT.

MAIN

GRILLED BUTTERFISH WITH GREEN CURRY SAUCE AND ROMANESCO COUS COUS.

CHEEKS LOIN WITH HASSELBACK POTATO,

TRUFFLE

MAYONNAISE AND ROSEMARY DEMIGLAZE.

DESSERT

CHOCOLATE BOMB WITH CRISPY EGG WHITE

WINERY

RED:

MARQUÉS DE VITORIA TEMPRANILLO D.O RIOJA
LA PLANTA TEMPRANILLO D.O RIBERA DEL DUERO

WHITE:

MARQUÉS DE GRIÑON VERDEJO D.O RUEDA
NUBE DE LEZA GARCIA VIURA MALVASÍ D.O RIOJA

ROSADO:

MARQUÉS DE RISCAL TEMPRANILLO VIURA D.O RIOJA
WATER, BEER AND SOFT DRINKS

70€