

Menu

STARTER

Burrata in beet salmorejo with Kalamata olives,
puff pastry and cilantro oil

HALF PORTIONS MAIN DISHES

Turbot with saffron sauce, mullet roe,
grilled asparagus and almonds

Beef tenderloin with potato gratin, foie gras
and *Oporto* sauce

DESSERT

Cheesecake

Mini *Gintonic* de *Bombay* or Mini *St. Germain Spritz*

CELLAR

White wine *Ardra [D.O Rueda]*

Red wine *Arnegui [D.O La Rioja]*

Water, soft drinks, beer and coffees

63 €/pax

[10% VAT not included]