



MENÚ ALABASTER 60€

To share

Smoked sardines on toast with Arzúa cheese

Iberian ham croquettes

Individual portions

Poche egg with potato cream, baby green beans and mushrooms

Steamed hake with lemon lime and spinach Pil-pil

Ravioli with roasted beef and sweet potato cream

Dessert

Pannacotta with berries

Petit-fours variados

Coffee or tea

Bodega

K-naia verdejo (DO Rueda)

Sierra Cantabria selección Tempranillo (DO Rioja)

- Our menus are adaptable to any allergen or food restriction
- Supplement Iberian Ham € 5 VAT included per diner
- Supplement beef sirloin € 5 VAT included per diner

Precios indicados en Euros
IVA incluido



MENÚ ESPECIAL. 80€ / SPECIAL MENU 80€

As a main courses

Cured Scallops in seawater with vinaigrette
Crayfish croquettes

Fried cod fish skin with cream

As a starters (individual porción)

Prawn salad, green apple and mustard

Egg 65°, truffle sauce and foie

Grilled monkfish, suquet and Jerusalem artichoke cream

Glazed beef rib with potato cream

Desserts

Hazelnut coulant with yogurt ice cream

Petit-fours Variados

Coffee or tea

Bodega

Juvé Camps Cinta Púrpura Brut (DO Cava)

Nelias Godello Magnum (DO Bierzo)

Valdrinal Tempranillo Magnum (DO Ribera del Duero)

- Our menus are adaptable to any allergen or food restriction
- Supplement Iberian Ham € 5 VAT included per diner
- Supplement beef sirloin € 5 VAT included per diner

Precios indicados en Euros
IVA incluido