



## **MENÚ ALABASTER 65€**

### **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

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## **SPECIAL MENU 85€**

### **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)

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