



# Menú Terracea

## ON TABLE (TO SHARE)

### *Wan Tun Pies Filled*

*with Chicken Meat, Curry & Cherry Cream served with Orange Sweet Chili*



### *Portobello Risotto*

*with cured beef & Fresh Truffle*



### *Turbot*

*with Piquillo Sauce & Light Cauliflower Hummus*



### *Beef Cheek Cannellon*

*with Mango Chutney served with Gorgonzola Béchamel Sauce*

## DESSERT

To share

### *El Agua Pie*

*made with Mascarpone Cheese, Honey & Cinnamon*

## DRINKS

*Draft beer, water, soft drinks, house wine & coffee  
(drinks are served since diners arrival until desserts)*

*\*Terrace: 10% increase on final price*

*\*Balconies: 20% increase on final price*

**55,5€**  
each person  
(TAX INC.)



# Menú Nazari

## ON TABLE (TO SHARE)

### *Foie Micuit Ingot*

*with Black Trumpet mushrooms & Quince Jelly*



### *Riso Venere*

*With Octopus, Beet & Gold Bread 24K*



### *Rabbit Dim Sum*

*in its Juice*



### *Roasted Croaker served*

*with Beet & Pear Chutney*



### *Deer Loin*

*with Roasted Apple Cream & Casar Torta Cheese Sauce*

## DESSERT

To share

### *Chocolate Bar*

*with Sugared Hazelnut & Pear Gel*

## DRINKS

*Draft beer, water, soft drinks, house wine & coffee  
(drinks are served since diners arrival until desserts)*

*\*Terrace: 10% increase on final price*

*\*Balconies: 20% increase on final price*

**70€**  
each person  
(TAX INC.)





# Menú Nazari

with wine pairing

## ON TABLE (TO SHARE)

### *Foie Micuit Ingot*

*with Black Trumpet mushrooms & Quince Jelly*

*(Paired with con Chivite Moscatel Gran Feudo, DO Navarra)*



### *Riso Venere*

*With Octopus, Beet & Gold Bread 24K*

*(Paired with con Rania Brut Nature, D.O Granada)*



### *Rabbit Dim Sum*

*in its Juice*

*(Paired with Naranjas Azules Rosado Tierra de Castilla y León, D.O Cebreros)*



### *Roasted Croaker served*

*with Beet & Pear Chutney*

*(Paired with O Luar do Sil, D.O Valdeorras)*



### *Deer Loin*

*with Roasted Apple Cream & Casar Torta Cheese Sauce*

*(Paired with Lindes de Remelluri, D.O Rioja)*

## DESSERT

To share

### *Chocolate Bar*

*with Sugared Hazelnut & Pear Gel*

*(Paired with Oporto Fine Tawny.)*

## DRINKS

*Draft beer, water, soft drinks, house wine & coffee  
(drinks are served since diners arrival until desserts)*

*\*Terrace: 10% increase on final price*

*\*Balconies: 20% increase on final price*

**79€**  
each person  
(TAX INC.)