



## **STARTERS**

(Individual)

Kumato Grilled with Soft Goat Cheese Cream & Aged Beef Jerky

Vieira, Grilled over Cauliflower Cream & Riofrio Caviar

Creamy Crab Croquettes with Sea Urchin & Angus Beef Flank with Truffle Mayonnaise



## **FIRST COURSE**

(To share)

Wild Red Tuna Tarantelo

with Sweet Potato Cream & Beetroot



## **MAIN COURSE**

(To share)

**Angus Bull Ribeye** 

& Crispy Potatoes



#### DESSERT

(To share)

Flamed Catalan Cream Millefeuille

#### **DRINKS**

Drinks are served since diners arrival until desserts

White Wine Rueda Red Wine Rioja Soft Drinks, Beer, Water







# **STARTERS**

(Individual)

Foie Micut Bar with Toasts

Sea Anemones on Celeriac Cream with Iberian Bacon Veil & Smoked Pork Crackling

Melty Partridge Rice with Fresh Foie & Fresh Truffle



# **FIRST COURSE**

(To share)

Wild Red Tuna Belly

with Cinnamon & Lime Ajoblanco



# **MAIN COURSE**

(To share)

**Beef Tenderloin Medallions in its Truffled Juices** 

with Boletus Edulis & Vegetables



### DESSERT

(To share)

**Chocolate in Textures** 

#### DRINKS

Drinks are served since diners arrival until desserts

White Wine Rueda Red Wine Rioja Soft Drinks, Beer, Water

