



Tasting menu

Bread with tomato, olives and “all i oli”

Butifarrón flambéed with orujo liqueur

Zucchini rolls with bacon and prawns



Cheese fondue with sliced entrecote, assorted bread,
apple, carrot, celery, grapes...

Dessert

Mango sorbet / Mango Cheesecake

Montelciego -Rioja- / Nox -Pinord-
Water -Soft drinks - Beer



Price per person: 38€ (VAT incl.).



Tasting menu

Bread with tomato, olives and “all i oli”

Beef tenderloin carpaccio

Butifarrón flambéed with orujo liqueur

Foie toast with sweet mango

Zucchini rolls with bacon and prawns

Crispy chicken salad with prawns

Picanha Black Angus

Dessert

Mango sorbet / Mango cheesecake

Viñedos de Altura - Ribera del Duero / Bardos - Verdejo -

Water - Soft drinks - Beer



Price per pers. 42€ (IVA incl).



Starters

Bread with tomato, olives and "all i oli"

Foie toast with sweet mango

Butifarrón flambéed with orujo liqueur

Zucchini rolls with bacon and prawns

Main course (To choose)

Fresh pasta stuffed with mushrooms and truffle with
mango, parmesan cheese, walnuts, rucola and truffle oil
or

Cod fillet with prawns topped with a creamy honey sauce
or

Entrecote with caramelised sobrasada

Dessert

Fig ice cream with rum & melted chocolate / Cheesecake

Viñedos de Altura -Ribera del Duero- / Bardos -Verdejo-
Water - Soft drinks - Beer



Precio por pers. 46€ (IVA incl.)