Es Mussol Restaurant

Menu I
(Minim 4 pers.)

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

Lemon sorbet / Mango Cheesecake

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

Price per person: 42€ (VAT incl.).

Es Mussol Restaurant

Menu II
(Minim 4 pers.)

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

Margo sorbet / Mango cheesecake

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

Price per pers. 42€ (IVA incl).

Es Mussol Restaurant

Menu III

(Minim 4 pers.)

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, ruccola 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 / Cheessecake

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

Water - Soft drinks - Beer

Precio por pers. 52€ (IVA incl.)