

MENU 1

STARTERS

VEAL AND TRUFFLE CANNELLONI WITH BLACK GARLIC
BÉCHAMEL SAUCE AND PINE NUTS

ASSORTED TOMATO SALAD WITH ITS PESTO AND FRESH
BUFFALO BURRATA

POSSIBILITY OF "TAPAS" FOR THE WHOLE GROUP

(PADRÓN PEPPERS, CRISPY SQUID, AIRECEL BRAVAS, ASSORTED CROQUETTES,
IBERIAN ACORN-FED HAM BOARD).

MAIN DISHES

SUCKLING PIG, POTATO, SWEET POTATO AND SOBRASADA

MEDITERRANEAN SEA BASS, SMOKED MASHED POTATO,
AND RED PESTO

RAVIOLONI STUFFED WITH BURRATA AND CHERRY
TOMATOES IN PISTACHIO PESTO SAUCE



DESSERTS

VANILLA SPONGE CAKE, LIQUORICE, CARAMEL, COCOA
AND BLACK OLIVES

SOFT CHOCOLATE WITH COCOA, CAROB, EUCALYPTUS,
PISTACHIO AND MAPLE SYRUP GEL

MENU 2

STARTERS

BRIOCHE OF IBERIAN BBQ PORK RIBS, CHIPOTLE
MAYONNAISE AND PICKLED CELERIAC

TOMATO TARTAR, MANGO COULIS, FRESH BURRATA
STRACCIATELLA AND SARDINIAN BREAD

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MAIN DISHES

TURBOT, FENNEL AND SAUTÉED VEGETABLES

MATURED ENTRECOTE, SWEET POTATO PUREE, SNOW
PEAS AND ASPARAGUS

RAVIOLONI STUFFED WITH SPINACH, RICOTTA AND
BUFALA IN RED PESTO SAUCE



DESSERTS

TIRAMISU AIRECEL, MUSCOVADO CUSTARD AND SICILIAN
COFFEE ICE CREAM

SALTED PISTACHIO ICE CREAM, WHITE CHOCOLATE
SPONGE CAKE AND CASSIS GUMMY