

Valentine's Day

Menu

STARTERS

Entrada

ROASTED PUMPKIN & BERRY SALAD/ENSALADA DE CALABAZA

Roasted pumpkin served in different textures, accompanied by red berries and a refreshing citrus gel

Asada en texturas con frutos rojos & gel cítrico

CREAMY WILD MUSHROOM RICE/ARROZ MELOSO

Slow-cooked creamy rice with a selection of wild mushrooms, finished with glazed carrots

Meloso de setas silvestres & zanahoria glaseada

MAIN COURSES

Principales

MONKFISH "MARINERA"/RODABALLO A LA MARINERA

Pan-seared monkfish served in a traditional seafood sauce with prawns and tender artichokes

Marinera con gambas & alcachofas

GRATINATED BEEF MILLEFEUILLE/MILHOJA DE TERNERA

Layers of slow-cooked beef, gratinated to perfection, served with creamy cauliflower purée and confit cherry tomatoes

Ternera gratinada con cremoso de coliflor & tomates cherry's confitados

HERB-ROASTED FREE-RANGE TURKEY/PAVO DE CORRAL

Free-range turkey roasted with aromatic herbs, accompanied by orange-infused carrot purée and seasonal vegetables

Asado en hierbas, pure de zanahoria a la naranja & sus verduras

SWEET SINS

Mi dulce pecado

MASCARPONE CHEESECAKE/TARTA DE QUESO

Creamy mascarpone cheesecake served with a tropical mango and passion fruit soup

Mascarpone cremosa & su sopa de mango con maracuyá

WHITE CHOCOLATE CREAM/CHOCOLATE CREMOSO

Smooth white chocolate cream paired with fresh strawberries and homemade ice cream

Chocolate blanco con fresas & helado de la casa