



MAIN MENU

INDIVIDUAL STARTERS

Bluefin tuna tartare taco with wasabi mayonnaise, wakame and sesame.

Mini langoustine salad with quail egg and crispy white prawn.

Oxtail brioche with tomato chutney, truffle mayonnaise and baby greens.

FIRST COURSE

Low-temperature red porgy fillet with cava beurre blanc sauce and citrus veil.

SORBET

Mandarin and cava sorbet.

MAIN COURSE

Retinto beef tenderloin medallions with butter-confit potatoes, shiitake and meat jus.

DESSERT

Lemon pie with meringue.



DRINKS INCLUDED

Soft drinks, water, beer.

Wines: Celeste Roble red, Paco y Lola white, Muga rosé.