

VALENTINE'S MENU 2018

Red fruit gazpacho with crispy of Payoyo cheese

Spider-crab croquette

Cube of foie on honey bread

Octopus brochette

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Shrimp mosaic on a background of

Ajo Blanco

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San Valentinos stuffed with mushrooms and

Jabugo gratins

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**Iberic cheek on apple,
caramelized onion and currant**

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Red kiss with black chocolate

Mineral water, beer, refresments,

Rioja red wine, Rueda white wine

CAVA cup

Price : 40€ VAT incl

