



A LA CARTE MENU

Appetizers

King prawn salad tartlet
Fried hake cubes with smooth ali-oli

First course

Warm Garlic Baby Eel Salad with Prawns, Vinaigrette, Cherry Tomatoes
& Smoked Salmon
Grilled seasonal vegetables with two sauces
Gratin green asparagus with hollandaise sauce and smoked salmon

Main Course

Honeyed Iberian pork at low temperature with creamy truffled potatoes
Chicken Cordon Bleu stuffed with Peppers, Ham & Caramelized Onions
with Payoyo Cheese & Tomato Sauce
Salmon with brandy, seafood cream and wild asparagus
Garlic prawns sautéed on truffle-scented puree
Fried Squid with Roasted Pepper Salad

Dessert

Chocolate ganaché, custard cream, cookie, and vanilla ice cream
Dark chocolate cake with raspberry jam
ulce de leche mousse, Genoise cake, and banana ice cream

Drinks

Glass of Xerez or beer / Mineral water
Mineral water and bottle of red or white wine for every two persons

