

Chef's Selection

Starters (to share)

- Cheese board, Iberian ham & pickles
- Octopus & tuna salad painted with spicy mayonnaise & ragana
- Puntillitas with eggs & fried peppers

Main Course (to choose)

- Truffled cheek risotto/ Baked salmon with 'La Cantoara' sauce

Dessert (to choose)

- Chocolate torrija with vanilla ice cream/ Payoyo cheesecake with red fruits

Tapas Dinner

Starters (to share)

- Cheese board, Iberian ham & pickles
- Sardine loin confit with cherry tomato & red caviar on hot puff pastry
- Zucchini coated with cane honey

Main Course

- Iberian cheek with parmentier

Dessert

- Payoyo cheesecake with red fruits

Fair Flavors

Starters

- Cheese board, Iberian ham & pickles

1st Course

- Truffled tuna tartare taco

2nd Course

- Seafood paella

Dessert (to choose)

- Chocolate torrija with vanilla ice cream/ Payoyo cheesecake with gorse fruits