



VALENTINE'S DAY MENU

APERITIF

Our Strawberry Vermouth with Rose Petals

Oyster with Beetroot Escabeche and Hibiscus Air

Anchovy and White Anchovy, the Perfect Marriage with Gilda Mayonnaise

Foie Parfait with Sobao Biscuit Crumble and Mango Chutney

STARTER

Seafood Salad with Cherry Tomatoes and Pickles, Tarragon Veil and Salpicón Essence

FISH

Hake Loin in Codium Green Sauce with Sea Sprouts

MEAT

Stuffed Pulara Supreme with Mushroom Jus and Truffle

PRE-DESSERT

Passion Fruit Cocktail with a Touch of Romance

DESSERT

The Lovers' Chocolate with a Creamy Heart

Glass of Mestres Coquet Gran Reserva Brut Nature