

Menu *Degustacion*

I

PULPO A LA GALLEGA, CON PATATAS CONFITADAS EN AOVE Y AZAFRÁN

spanish octopus with confit saffron potatoes in extra virgin olive oil

Ederra Seleccion Especial Viura Verdejo, Spain

II

ENSALADA DE MINI TOMATES DE LA HUERTA DE MURCIA, CON SALSA ROMESCU, QUESO FRESCO CASERO Y TEMPURA DE HOJAS

murcia's orchard mini tomatoes salad with romesco sauce,
homemade fresh cheese and leaves tempura

III

ARROZ BOMBA D.O. VALENCIA CALDOSO DE LANGOSTA

juicy spanish bomba d.o. valencia rice with lobster

Vionta Albarino 2017, Spain

IV

DORADA NEGRA CONFITADA SOBRE PERLAS DE MARISCO Y SALSA DE AJO

confited spanish sea bream with seafood pearls and garlic sauce

Vina Eguia Gran Reserva 2019, Rioja, Spain

OR

SOLOMILLO DE TERNERA TXOGITXU A LAS BRASAS CON PURÉ DE PATATAS AL PIMENTON TRUFADO, SALSA AL VINO TINTO Y VERDURITAS

txogitxu beef tenderloin with paprika truffle mash potatoes,
red wine sauce and mini veggies

Vina Eguia Gran Reserva 2019, Rioja, Spain

V

MELOCOTONES CON ANNA BRUT CHAMPAGNE SABAYON Y HELADO DE PISTACHO

peach with anna brut champagne sabayon and pistachio ice cream

◆ RM398++/pax ◆

****Optional: Wine Pairing RM110++/pax for 3 glasses**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SERVICE TAX