

MENU SEMINCI

## **STARTERS TASTING MENU**

TOAST WITH SMOKED FOOD

ARTICHOKE FLOWER WITH IBERIAN HAM SWIRLS AND WHITE TRUFFLE EXTRA VIRGIN OLIVE OIL

**ROASTED BABY LAMB FRITTER** 

## **MAIN COURSE OF YOUR CHOICE**

STEWED VEAL TAIL WITH VINTAGE WINE AND LA RIBERA DE CASTILLA RED WINE

OR

MONKFISH IN SCARLET SHRIMP SAUCE WITH FLAVOURS FROM LA PEDRAJA PINE FOREST

## **DESSERT**

PUFF PASTRY CAKE FILLED WITH CREAM AND PASTRY
CREAM COVERED BY MELTED CHOCOLATE

HOUSE WINE, WATER, SOFT
DRINKS AND BREAD

PRICE, TAXES INCLUDED = 30€

