



Valentines Dinner Menus

Romantic Menu

Entrantes / Appetizers

Tataki de atún almadraba, tartar de mango, pepino y manzana
Red Tuna almadraba tataki, mango, cucumber and apple tartar
ó/or

Ensalada Brass Perigourdine, foie gras, magret de pato ahumado
Brass Perigourdine Salad, foie gras, smoked duck magret



Principales / Main courses

Rodaballo con bisqué al curry rojo suave
Turbot with light red curry bisqué sacue
ó/or

Solomillo Black Angus con salsa Perigeux
Black Angus fillet Steak with Perigeux sauce



Postre / Dessert

Pozo de amor, merengue y frutos rojos
Well of love, meringue and red forest berries
ó/or

Fondant de chocolate con helado de cereza
Chocolate lava cake with cherry ice cream

58€ PER PERSON

**Bebidas incluidas:
Beverages included:**

Incl. Iva, Agua y café
Includes Vat, water and coffee

70€ PER PERSON

**Bebidas incluidas:
Beverages included:**

Incl. Iva, Agua y café , ½ bot de Vino de la casa
Incl. VAT, water and coffee, ½ bottle of house wine

Blanco / White:
Montabellon Verdejo – Rueda
Tinto / Red
Montabellon Roble- Ribera del Duero





True Love Menu

Entrantes / Appetizers

Tataki de atún almadraba, tartar de mango, pepino y manzana
Red Tuna almadraba tataki, mango, cucumber and apple tartar
ó/or

Ensalada Brass Perigourdine, foie gras, magret de pato ahumado
Brass Perigourdine Salad, foie gras, smoked duck magret



Entrantes calientes / Warm appetizers

Ravioli abierto de apio, morcilla norteña y almejas
Open celery ravioli, northern light black pudding and clams
ó/or

Huevo pochado al estilo del chef, espárragos verdes, caviar de trufa negra
Poached egg chef's style, green asparagus, black truffle caviar



Principales / Main courses

Rodaballo en bisqué al curry rojo suave
Turbot with light red curry bisqué sacue
ó/or

Solomillo Black Angus con salsa Perigeux
Black Angus fillet Steak with Perigeux sauce



Postre / Dessert

Pozo de amor, merengue y frutos rojos
Well of love, meringue and red forest berries
ó/or

Fondant de chocolate con helado de cereza
Chocolate lava cake with cherry ice cream

68€ PER PERSON

Bebidas incluidas:

Beverages included:

Incl. Iva, Agua y café
Includes Vat, water and coffee

80€ PER PERSON

Bebidas incluidas:

Beverages included:

Incl. Iva, Agua y café, ½ bot de Vino de la casa
Incl. VAT, water and coffee, ½ bottle of house wine

Blanco / White:

Montabellon Verdejo – Rueda

Tinto / Red

Montabellon Roble- Ribera del Duero

