

MENU 1 **€ 40** 

## STARTERS

VEAL AND TRUFFLE CANNELLONI WITH BLACK GARLIC BÉCHAMEL SAUCE AND PINE NUTS

ASSORTED TOMATO SALAD WITH ITS PESTO AND FRESH BUFFALO BURRATA

# MAIN DISHES

SUCKLING PIG, POTATO, SWEET POTATO AND SOBRASADA

MEDITERRANEAN SEA BASS, SMOKED MASHED POTATO, AND RED PESTO

RAVIOLONI STUFFED WITH BURRATA AND CHERRY TOMATOES
IN PISTACHIO PESTO SAUCE



#### **DESSERTS**

VANILLA SPONGE CAKE, LIQUORICE, CARAMEL, COCOA
AND BLACK OLIVES



SOFT CHOCOLATE WITH COCOA, CAROB, EUCALYPTUS, PISTACHIO AND MAPLE SYRUP GEL



MENU 2

#### STARTERS

BRIOCHE OF IBERIAN BBQ PORK RIBS, CHIPOTLE
MAYONNAISE AND PICKLED CELERIAC

TOMATO TARTAR, MANGO COULIS, FRESH BURRATA
STRACCIATELLA AND SARDINIAN BREAD



TURBOT, FENNEL AND SAUTÉED VEGETABLES

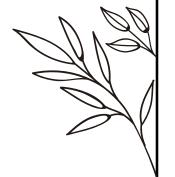
MATURED ENTRECOTE, SWEET POTATO PUREE, SNOW PEAS AND ASPARAGUS

RAVIOLONI STUFFED WITH SPINACH, RICOTTA AND BUFALA
IN RED PESTO SAUCE

#### **DESSERTS**

TIRAMISU AIRECEL, MUSCOVADO CUSTARD AND SICILIAN COFFEE ICE CREAM

SALTED PISTACHIO ICE CREAM, CAROB GATÓ, CRÈME ANGLAISE AND RED FRUIT GUMMIES









MENU 3 **€42** 

## **STARTERS**

PADRÓN PEPPERS, CRISPY CALAMARI, AIRECEL-STYLE
PATATAS BRAVAS, ASSORTED CROQUETTES, AND IBERIAN
BELLOTA HAM PLATTER.

## MAIN COURSES

SUCKLING PIG, POTATOES, SWEET POTATO, AND SOBRASADA.

MEDITERRANEAN SEA BASS, SMOKED POTATO PURÉE, AND RED PESTO.

RAVIOLONI FILLED WITH SPINACH, RICOTTA, AND BUFFALO MOZZARELLA IN RED PESTO



## **DESSERTS**

VANILLA SPONGE CAKE, LICORICE, CARAMEL, COCOA, AND BLACK OLIVE.

SALTED PISTACHIO ICE CREAM, CAROB "GATÓ", CRÈME ANGLAISE, AND RED BERRY GUMMY.





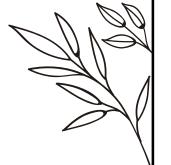
MENU 4 **€ 42** 

## **STARTERS**

"PICADA"

(PADRÓN PEPPERS, CRISPY SQUID, AIRECEL BRAVAS, ASSORTED CROQUETTES, IBERIAN ACORN-FED HAM BOARD)

((ACCORDING TO THE NUMBER OF GUESTS)



# MAIN DISHES

SEAFOOD OR MIXED PAELLA

(ACCORDING TO THE NUMBER OF GUESTS)



# **DESSERTS**

CAROB CAKE WITH ALMOND ICE CREAM AND VANILLA CRÈME ANGLAISE.

**ORANGE DESSERT** 

