



MENU SAN VALENTIN

SATURDAY, FEBRUARY 15, 2020

TAPAS PARA COMPARTIR

SERVED FAMILY STYLE

TOSTA DE JAMON IBÉRICO

IBÉRICO HAM 18 MONTHS CURED TOAST

MAZO DE ESPARRAGOS TRIGUERO

CON SALMON FRESCO SALVAJE AL HORNO

STACK OF TRIGUERO ASPARAGUS WITH BAKED FRESH WILD SALMON

PLATO PRINCIPAL

ELIJA UNA OPCIÓN DE LA SELECCIÓN MAS ABAJO - CHOOSE ONE OPTION FROM BELOW

CHULETITAS DE CORDERO LECHAL

5 LAMB CHOPS MILK FED, PANADERA POTATOES

SOLOMILLO DE RES A LA PIEDRA

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE ROCK, AGED OVER 29 DAYS, PANADERA POTATOES

PAELLA DE MARISCOS

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

COCHINILLO A LA LEÑA ESTILO SEGOVIANO (VIP TICKET)

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN PANADERA POTATOES, ONIONS, GREEN PEPPERS, TOMATO

PESCADO ASTURIANO FRESCO AL HORNO

FRESH FISH (WHITE TROUT OR SEABASS), NORTHERN SPAIN PANADERA, ONIONS, OLIVE OIL, GARLIC, PARSLEY

JARRETE DE CORDERO CON TOMATE AL VINO, CEBOLLA Y PANADERA

SHANK OF LAMB NEW ZEALAND, BAKED TOMATO, WINE SAUCE PANADERA POTATOES, ONIONS

DULCE DULCE

NATILLAS CASERAS CON BIZCOCHOS DE SOLETILLA, BASTONCILLO DE CHOCOLATE Y ARANDANOS

HOMEMADE NATILLAS WITH SOLETILLA FINGER, CHOCOLATE STICK AND RASPBERRIES

AND LOTS OF LOVE

THANK YOU ALL FOR YOUR PATRONAGE

* Eating raw or undercooked food can increase the risk for illness and birth defects