



## MENU SAN VALENTIN 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

#### **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