

## VALENTINE'S DAY MENU

### Individual appetizers

Savory timbale of creamy avocado, smoked salmon veil, and fried mango

Mini free-range chicken cannelloni with foie and truffle aromas, coated with a light poultry cream and leek petals

Artichoke flower with Iberian pancetta shavings, tomato concassé, and mild cheese sauce

### Main course (choose 1 option)

Monkfish medallion with creamy leeks and red prawn, vichyssoise, and a bouquet of tender vegetables

or

Acorn-fed Iberian pork pluma on creamy sweet potato, coated with a delicate fig and oloroso sherry sauce, with tempura wild asparagus

### A little sweet treat

Creamy chocolate with mango, almond praline, and a delicate drop of wild strawberry

### Wine cellar and beverages

White wine Sauvignon Blanc, Alcorta Verdejo

Red wine Protocolo

Water and soft drinks

Coffee

**RRP: 36€**

Minimum for 2 people