

MENU
Valentine's

APPETIZERS

Red prawn croquette with saffron aioli
Oyster tempura and Hoisin sauce

STARTERS

Tuna tartar, stracciatella, avocado, mango and ponzu sauce
Steak tartar with chilli and caviar

MAIN DISHES

Tender veal with pistachio foie gras and creamy potato and beetroot soup
Scallop flower with coconut bique and prawns

PRE-DESSERTS

Shot of cava and lemon sorbet

DESSERT

Strawberry Pavlova with cream



Jean Leon Chardonnay, white, D.O. Penedès - ECO
Jean Leon Petit Verdot Merlot, red, D.O. Penedès - ECO
Oriol Rossell Brut Nature, D.O. Cava - ECO

69€ per person

