MENU I TABURETE

TO SHARE

Portion for every four guests.

RUSSIAN SALAD TOPPED WITH CRISPY FRIED GLASS SHRIMP AND SHRIMP MAYONNAISE

BURRATA SALAD WITH FLAME-GRILLED EGGPLANT, RED PESTO AND HONEY MUSTARD DRESSING

ANDALUSIAN-STYLE FRIED LINE-CAUGHT SQUID

MAIN COURSE

One dish per guest, to choose from the options below.

CREAMY RICE WITH PORCINI MUSHROOMS, ARTICHOKES AND SHIITAKE MUSHROOMS

FRIED RED MULLET WITH CANARIAN WRINKLED POTATOES AND A SELECTION OF MOJO SAUCES

IBERIAN PORK CHEEKS BRAISED IN RED WINE, SERVED WITH POTATO PURÉE AND VEGETABLES

DESSERT

MASCARPONE FLAN

35€

PRICE PER PERSON. VAT INCLUDED.2 GLASSES OF BEER, WATER OR SOFT DRINKS. 1 BOTTLE OF WINE FOR EVERY TWO GUESTS.

Taburete

MENU II TABURETE

STARTER

Choice of starter for each guest.

TRADITIONAL SALMOREJO WITH VINEGAR-MARINATED ANCHOVY, IBERIAN HAM AND EGG

CONFIT ARTICHOKE FLOWER WITH FREE-RANGE EGG YOLK, ROMESCO SAUCE AND A THIN SLICE OF IBERIAN PORK JOWL

BURRATA SALAD WITH FLAME-GRILLED EGGPLANT, RED PESTO AND HONEY MUSTARD DRESSING

MAIN COURSE

One dish per guest, to choose from the options below.

CREAMY RICE WITH IBERIAN PORK TENDERLOIN

BLUEFIN TUNA TATAKI WITH CREAMY AVOCADO, ROASTED SWEET POTATO AND CHALACA SALSA

DUROC PORK RIBS WITH ASIAN-STYLE BARBECUE SAUCE AND COLESLAW

DESSERT

MASCARPONE FLAN

45€

PRICE PER PERSON. VAT INCLUDED.2 GLASSES OF BEER, WATER OR SOFT DRINKS.
1 BOTTLE OF WINE FOR EVERY TWO GUESTS.

Taburete