

STARTERS

Naam bread with Za'atar and AOVE

Grill astichokes heart - Idiazabal cheese cream - Iberican pork belly

Brava potato Fosh - bay leaf Ali oli

Crispy prawns in filo pastry - Romesco sauce

Pairing with Verán Blanc wine and Binimare Rosat 2024



TO CONTINUE

Seared scallops - Pickled Citrus sauce - Avocado

Pairing with Finca Biniagual Dulce wine and Finca Biniagual Matonegro wine



MAIN COURSE

Dyre age sirloin - Béarnaise sauce

Pairing with Gran Verán 2021 wine and Mantonegro



DESSERTS

Our mini magnum of greek yogurth - Raspberries

Roses

70% chocolate and pistachio cream - Blood orange -

Biniagual AOVE

