

HAPPY VALENTINE'S DAY

FEBRUARY 14TH, 2018

SAN SEBASTIÁN

65 Per Person
Wine Pairing • 40 Per Person
Plus Tax & Gratuity

FIRST

QUESO MANCHEGO

Truffle Lavender Honey

SERRANO HAM

Caperberries, Cornichons, French Dijon

ENSALADA VERDE

Green Salad, Asparagus, Favas, Avocado, Green Beans

SECOND

COCA DE ALCACHOFAS Y SETAS

Flatbread with Artichokes, Wild Mushrooms
Black Truffles, Manchego

CROQUETAS DE JAMÓN

Ham Croquettes, Romesco

GAMBAS A LA PLANCHA

Grilled Prawns, Parsley, Garlic, Lemon

THIRD

PERNIL ASADO

Roasted Pork, White Beans,
Arugula, Orange

LUBINA A LA PLANCHA

Mediterranean Sea Bass, Parsley, Garlic, Lemon

COLIFLOR

Roasted Cauliflower, Pickled Mustard Seeds

DESSERT

TOCINILLO DE CIELO

Egg Cream, Vanilla,
Orange Meringue, Pistachio

BARCELONA

85 Per Person
Wine Pairing • 40 Per Person
Plus Tax & Gratuity

FIRST

WAGYU BEEF TARTARE

Pickled Vegetables, Black Garlic Aioli,
Onion Ash, Shaved Black Truffle

CARPACCIO DE PULPO

Braised Spanish Octopus, Tomato Escabeche,
Pistachios, Garlic Chips

ENSALADA DE JAMÓN

Serrano Ham & Fig Salad,
Cabrales, Spiced Almonds

SECOND

QUESO DE CABRA

Baked Goat Cheese, Tomato, Basil, Almonds

BAY SCALLOPS A LA PLANCHA

Sevilla Orange, Sunchoke Purée, Black Radish

ALBÓNDIGAS

Lamb Meatballs, Shaved Manchego

THIRD

WAGYU SIRLOIN

Mojo Rojo

ARROZ TEMPORADO

Wild Mushroom Rice, Peas, Manchego, Black Truffle

BRUSELAS CON CHORIZO

Charred Brussels Sprouts, Chorizo Bilbao,
Shishito Peppers, Salsa Brava

DESSERT

CREMA DE CHOCOLATE

Chocolate Mousse, Braised Figs,
Marcona Almonds, Bergamot Curd