

HAPPY 2010!

\$60 per person

« FIRST »

JAMÓN SERRANO

CHEESE MIXTO

ESCALIVADA

Truffled Baby Fennel, Tinkerbell Peppers, Eggplant, Tomatoes, Queso de Cabra & Hazelnut Picada

« SECOND »

ALBÓNDIGAS

Lamb Meatballs & Shaved Manchego

PIQUILLOS RELLENOS

Crab-Stuffed Peppers

COCA DE LECHÓN CON QUESO AZUL

Braised Pork Shoulder, La Peral, Pine Nut, Apple & Fennel

« THIRD »

MADRE E HIJO

Chicken Breast with Fried Egg, Mojama & Truffles

LAMB A LA PLANCHA

Served with Garlic, Lemon & Parsley

GAMBAS A LA PLANCHA

Served with Garlic, Lemon & Parsley

GARBANZOS CON ESPINACAS

Chickpeas & Spinach

\$75 per person

« FIRST »

LOMO IBÉRICO

CHEESE MIXTO

SOPA DE CASTAÑA

Roasted Chestnut Soup, Seared Foie Gras, Micro Chervil & Pumpkin Seed Oil

« SECOND »

ALBÓNDIGAS

Lamb Meatballs & Shaved Manchego

PULPO A LA GALLEGA

Spanish Octopus

COCA DE COSTILLAS DE TERNERA

Beef Shortribs, Horseradish, Parmesan & Bacon

« THIRD »

FIDEOS

Toasted Fideos, Squid Ink, Chipirones, Peas & Saffron Aioli

LOBSTER A LA PLANCHA

Served with Garlic, Lemon & Parsley

LAMB A LA PLANCHA

Served with Garlic, Lemon & Parsley

ESPÁRRAGOS CON TRUFAS

Grilled Asparagus, Poached Egg, Mahon Crisp & Truffles

\$90 per person

« FIRST »

IBÉRICO MIXTO

CHEESE MIXTO

SOPA DE CASTAÑA

Roasted Chestnut Soup, Seared Foie Gras, Micro Chervil & Pumpkin Seed Oil

« SECOND »

PULPO A LA GALLEGA

Spanish Octopus

PIQUILLOS RELLENOS

Crab-Stuffed Peppers

COCA DE ALCACHOFAS Y SETAS

Artichoke & Wild Mushrooms, Black Truffles & Manchego

« THIRD »

ARROZ BOMBA

Bomba Rice, Chanterelle Mushrooms, Asparagus & Shaved Alba Truffle

DRY AGED PRIME RIBEYE

Guindilla Aioli & Romesco

LOBSTER A LA PLANCHA

Served with Garlic, Lemon & Parsley

PISTO MANCHEGO

Andalusian Stew with Eggplant, Zucchini, Tomato, Fried Egg & Toast Points

« DESSERT »

HELADO DE TRUFAS CON FRAMBUESAS

Truffle Ice Cream with Raspberries

« WINE PAIRING »

\$40 per person