

# • MENÚ GOURMET •

## Starters

Creamy potato with perol\* sausage, scallops and egg yolk marinated with soy  
Prawn carpaccio with touches of wasabi mayonnaise, sprouts and OVE spherifications  
Roast chicken cannelloni with foie, truffle and truffle béchamel  
Caprese salad with buffalo motzarella and basil oil

*\*Catalan cooked sausage made from freshly killed pork*

## Main Courses

Rice with broth of Lobster (minimum 2 people)  
Rice with prawns and its carpaccio (minimum 2 people)  
Lamb shoulder cooked at low temperature, honey and teriyaki reduction  
Monkfish (anglerfish) casserole

## Homemade Desserts

Deconstruction of lemon pie  
Bread with chocolate, oil and salt  
Mató (curd cheese) with honey and walnuts  
Carrot cake with cream cheese and hazelnuts  
Cheesecake "La Viña" (Euskadi recipe)  
Hazelnut brownie on a bed of white chocolate and pistachios  
Tiramisu in our own way

**PRICE: 35€**

Includes bread, water and a glass of red wine (Arrocal DO ribera del Duero) or white wine (Melior DO Rueda) or cava or beer or soft drink.