

31/12/2024



APERITIVO DE BIENVENIDA: WELCOME APPETIZER:

COPA DE CAVA, ACEITUNAS VERDES RELLENA DE CARNE, REBOZADA ESTILO "ASCOLANA" CON MAYONESA CÍTRICA
GLASS OF CAVA, GREEN OLIVES STUFFED WITH MEAT, BREADED "ASCOLANA" STYLE WITH CITRUS MAYONNAISE

ENTRANTES A ELEGIR: STARTERS TO CHOOSE FROM:

ENSALADA DE MARISCOS SERVIDA SOBRE CREMA DE PATATA MORADA, ROMERO Y TOMATES CONFITADOS
SEAFOOD SALAD SERVED OVER PURPLE POTATO CREAM, ROSEMARY AND CANDIED TOMATOES

BURRATA DE TRUFA CON JAMÓN DE PARMA, LAMINAS DE TRUFA Y CARPACCIO DE SETAS PORCINI SALTEADAS
TRUFFLE BURRATA WITH PARMA HAM, TRUFFLE FLAKES AND SAUTÉED PORCINI MUSHROOM CARPACCIO

BERENJENA RELLENA DE MOUSSE DE ACEITUNAS "TAGGIASCA" Y CRUJIENTE DE QUESO DE PECORINO (V)
STUFFED AUBERGINE WITH BLACK "TAGGIASCA" OLIVE MOUSSE AND CRISPY PECORINO WAFER (V)

ROAST BEEF DE TERNERA COCINADO A BAJA TEMPERATURA EN SU PROPIA SALSA, CON VERDURAS DE TEMPORADA
ROAST BEEF COOKED AT LOW TEMPERATURE IN ITS OWN SAUCE, WITH SEASONAL VEGETABLES

SORBETE DE LIMÓN (ALCOHÓLICO O SIN ALCOHOL)
LEMON SORBET (ALCOHOLIC OR NON-ALCOHOLIC)

PLATO PRINCIPAL INDIVIDUAL A ELEGIR : INDIVIDUAL MAIN COURSE TO CHOOSE FROM:

RAVIOLI RELLENOS DE LUBINA Y PATATAS CON SALSA DE ESPARRAGOS Y TOQUE CÍTRICO
RAVIOLI STUFFED WITH SEA BASS, POTATOES & LEMON, WITH ASPARAGUS SAUCE

ESPAGUETIS CASEROS AROMATIZADOS CON TOMATE PACHINO, ALBAHACA, QUESO "STRACCIATELLA" Y ALCACHOFAS
HOME MADE SPAGHETTI FLAVOURED WITH PACHINO TOMATO, BASIL, BURRATA "STRACCIATELLA" AND ARTICHOKE

PASTA LARGA "PAPPARDELLA" CASERA CON RAGÚ DE CORDERO
HOMEMADE PAPPARDELLA WITH LAMB RAGOUT

SOLOMILLO DE TERNERA A LA PLANCHA, ENVUELTO EN TOCINO, CON SALSA DE SETAS "PORCINI" Y PURÉ DE PATATAS
FILET OF BEEF, WRAPPED IN BACON, WITH PORCINI MUSHROOMS SAUCE AND MASHED POTATOES

FILETE DE SALMÓN CON COSTRA DE PISTACHOS, ENSALADA DE SALICORNIA Y CREMA DE AZAFRÁN
SALMON FILLET WITH PISTACHIO CRUST, SALICORNIA SALAD AND SAFFRON CREAM

POSTRE: DESSERT:

TIRAMISÚ CON QUESO MASCARPONE, FRUTOS ROJOS Y CREMA DE PISTACHO
TIRAMISU WITH MASCARPONE CHEESE, RED BERRIES AND PISTACHIO CREAM

EL MENU INCLUYE AGUA Y REFRESCOS HASTA QUE SE TERMINE EL PLATO PRINCIPAL,
COPA DE VINO BLANCO Y TINTO DE LA CASA, CERVEZAS, TINTO DE VERANO, SANGRIA, CAFE O INFUSIONES.
THE MENU INCLUDES WATER & SOFT DRINKS UNTIL THE MAIN COURSE IS FINISHED, GLASS OF WHITE
OR RED WINE, BEER, "SANGRIA", "TINTO DE VERANO", COFFEE OR INFUSION.

70€

POR PERSONA PER PERSON
IVA INCLUIDO VAT INCLUDED