

# VALENTINE'S

## DAY

*Menu maridado Paired menu*

### ENTRANTES

#### **A maridar con Muga Barrica, vino blanco**

Buñuelo berenjena ahumada en horno  
de carbón con anguila

Soft fritter with aubergine smoked in charcoal oven and eel

Croqueta de jamón de bellota y velo ibérico  
Croquette of acorn-fed Serrano ham with a veil of  
Iberian ham marbling

Ajoarriero de bacalao ahumado con huevas de arenque  
Smoked cod in ajoarriero sauce  
(with garlic, peppers and potatoes) and kipper roe

### PRIMEROS

#### **Lagar Cabrera, vino rosado**

Foie en vino monastrel, manzana asada,  
membrillo y pan de especias  
Foie gras in Monastrel wine with baked apple,  
quince jelly and spiced bread

Steak tartar de solomillo de vaca madurada  
con cecina de picaña y patatinas fritas  
Steak tartare made with aged beef and Picanha cecina  
(smoked cured ham) and chips

### SEGUNDOS

#### **Microcosmico garnacha, vino tinto**

Rissoto de puntalete con calabaza, setas  
de temporada y trufa  
Risotto of puntalete pasta with pumpkin,  
the season's wild mushrooms and truffle  
Meloso de ternera, batata asada y  
su jugo aromatizado con anís y hierbas de monte  
Creamy rice with beef, baked sweet potato and  
gravy infused with aniseed and wild herbs

### POSTRE

#### **Cóctel**

(fino la Ina, sirope chocolate blanco, miel, zumo limón,  
zumo pomelo, clara de huevo, agua de jengibre)  
(La Ina sherry, white chocolate syrup, honey, lemon juice,  
grapefruit juice, egg white, ginger water)

Tarta cremosa de queso viejo, naranja sanguina y  
helado de romero  
Creamy cheesecake made with vintage cheese and  
red orange served with rosemary ice-cream