

## STARTERS TO CHOOSE

Grilled octopus on mashed yucca & cilantro with a touch of paprika

Galician quesadillas with pork shoulder, Tetilla, Mahon & afuega'l pitu cheeses & turnip greens & paprika

Grilled season artichokes, potato cream and co-egg yolk

## MAIN COURSE TO CHOOSE

Roasted pumpkin, spinach and ricotta cheese cannelloni with sunflower seeds

Glazed veal rib with sweet potato puree and roasted spring onions

Slowly roasted cod, sauteed wild mushrooms & flesh asparagus w/romesco sauce

Norwegian salmon ceviche with mango, avocado, tiger milk & fried green banana chip

## DESSERT TO CHOOSE

Crispy millefeuille with Greek yoghurt mousse and raspberry
Classic Key lime pie w/ meringue & biscuit base
Flourless double chocolate cake

ONE DRINK PER PERSON INCLUDED:

Soft drink, beer, house wine or red berrys & cava sangria

25°00 EUROS VAT INCLUDED

Price per person at full table. Minimum 2 persons.