

#### **STARTER**

Confit artichoke hearts with romesco sauce and Iberico ham

### **FIRST COURSE**

Grilled scallops with cream of cauliflower and oil infused with garlic and La Vera paprika

## **SECOND COURSE**

Suckling pig with crackling, jus, wild asparagus and piquillo peppers

#### **DESSERT**

Sautéed strawberries with Muscatel syrup and whipped cream ice cream

# **BREAD**

Sourdough bread with organic beer yeast

**50€** per person | **90€** per couple Drinks included (Grand Marina wine cellar)

