



# TASTING MENU

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Leek confit with Montefriño cheese  
bechamel and vegetable mince



Poularde cannelloni with truffled bechamel



Almadraba tuna sirloin stewed  
in PX wine sauce and parsnip



Duck magret with red wine pear  
and berries



Cured Montefriño cheese



Roasted banana, almonds and  
“dulce de leche” ice cream



Our homemade bread stone ground ECO wheat  
sourdough and ECO craft beer



**€ 52** p.p.

VAT included

Only full tables

Special wine matching

**€ 18** p.p.

VAT included

